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Packers' Yards Not Public Stock Yards Decision in this Issue

Vol. 67

No. 10

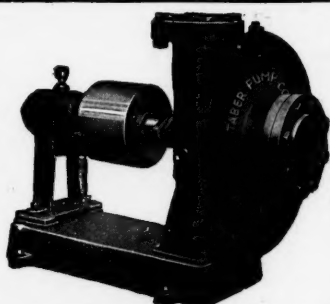
# THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

[Trade Mark Registered U. S. Patent Office.]

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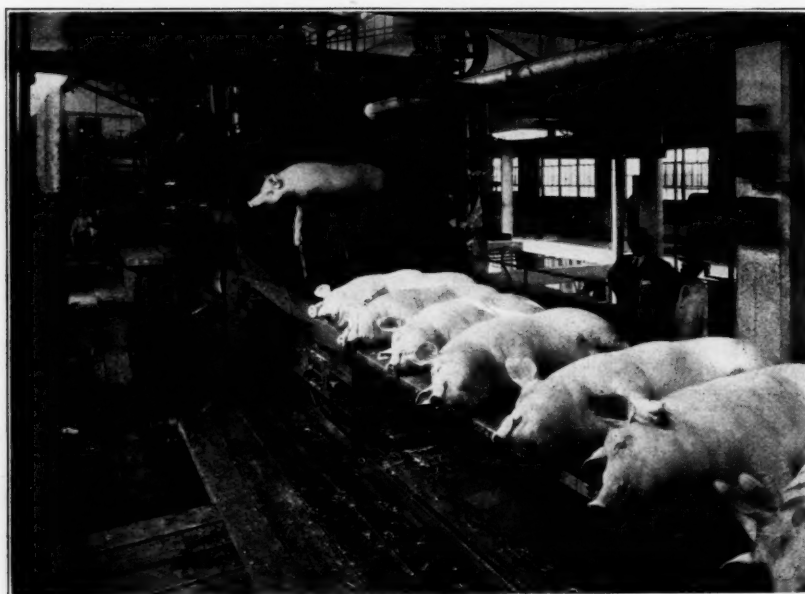
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# THE NATIONAL PROVISIONER

[Trade Mark Registered U. S. Patent Office.]

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION  
PUBLISHED EVERY SATURDAY

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Vol. 67.

Chicago and New York, September 2, 1922.

No. 10.

## To Increase Meat Consumption

*Comments of a Noted Food Economist on a Topic of Vital Interest*

[EDITOR'S NOTE.—Long recognized as an authority on food economics, and now one of the heads of the new Food Research Institute at Leland Stanford University, California, Dr. Alonzo E. Taylor writes to THE NATIONAL PROVISIONER on a subject nearest the heart of the meat trade.]

Stanford University, Aug. 22.  
Editor The National Provisioner,  
Chicago, Ill.

Sir:

Students of economies of American business in its different branches are now witnessing numerous attempts by producers and purveyors of different goods to increase consumption of those goods by means of campaigns, drives and other educational and merchandising endeavors.

With some foodstuffs per capita consumption has been falling, with others it has been maintained or indeed increased. In one case the effort for an enlarged market means recovery of a position previously held. In another case, enlargement of market means further advance from the position now occupied.

In the case of meat, consumption was gradually falling before the war. This has been frequently observed in the world, when a country passed from ranching and frontier farming to diversified agriculture.

To one who is conversant with relations of the consumption of meat throughout the world, it is clear that explanations for the decline of meat consumption in this country ought to be formulated cautiously. Viewing meat consumption from an entirely neutral standpoint, it seems to the writer that six different factors (possibly also others) have co-operated during the last twenty years towards a reduction in the use of meat.

### Factors in Meat-Eating Decrease.

(a) The institutes of home economics, connected with high schools, colleges and universities, have taught girls to judge food cost on the calory basis; and the relative expensiveness of lean meats, per calory, is figured in the tabulations generally employed in instruction in home economics.

(b) During the war conservation of meat was enjoined on the civilian population in this country, as well as in every

country of Europe. Families thus had experience with diets containing less meat than the amounts to which they were previously accustomed.

(c) Anti-meat propaganda has been carried on for several decades. This has been largely outside the medical profession, proceeding from one kind or another of food faddists. To a certain extent, the medical profession has taught that the elimination of the products of nitrogenous metabolism in large amounts carried an element of danger to people in middle life or advanced years, when disability of the organs of elimination is commonly manifested.

### Retail Facts Not All Told.

(d) During the last year the public press has frequently given expression to the statement that retail prices of meat were not reduced proportionately to prices of animals on the hoof. Such statements were not usually accompanied by explanations to the effect that the edible portions of the carcass had been compelled to carry the overhead of the by-products, and that the predilection of the population for particular cuts to the exclusion of other cuts has made the sale of the entire carcass less efficient. Buyers of commodities of all sorts have been keenly alive to disparities in declines of retail prices.

(e) The expansion in the growing, assembling, grading, refrigerating, transporting and marketing of fruits and vegetables during the past twenty years has made these foods available in increasing amounts, practically with abolition of seasonal variations. This has been associated with marked increase in consumption of fruits and vegetables. Since, by and large, the food consumption of a prosperous population remains about constant in calories, this increase in consumption of fruits and vegetables has occurred by replacement of something else.

The typical American breakfast is an illustration of this. Steaks and chops have become uncommon on the breakfast table; ham, bacon and eggs remain to represent meat products. A common American breakfast is one of cereal, fruit and dairy products, representing in part an imita-

tion of, and in part an advance on, the Continental breakfast.

(f) Under-merchandising. It is the conviction of many students of food trades that the retail merchandising of meats is less efficient than the retail merchandising of other foodstuffs. It is the fact rather than the explanation that concerns us here.

### Merchandising Conditions Chief Cause.

Judging from the tone of the meat trade, as displayed in THE NATIONAL PROVISIONER, health propaganda against the use of meat is apparently regarded as the most effective of the factors that have been operating to reduce the consumption of meat. The writer is not able to share this view.

Men in the medical profession do not have the high opinion of the influence of the medical profession, or of medical advice, upon the habits of the general population that is frequently held by the non-medical observer.

The writer is convinced that the chief influences have related to conditions of merchandising rather than conditions of health.

The availability, quality and price of fruits and vegetables are expressions of highly developed merchandising efficiency. The canning of fruits and vegetables has kept pace with the transportation of fresh fruits and vegetables. Everywhere the grades and standards are reproducible. People like fruits and vegetables when they are good; and the purchase of good fruits and vegetables is now possible everywhere in the country, practically in all seasons, at prices that are regarded by the consuming public as, on the whole, acceptable.

The writer does not believe that the increase in the consumption of fruits and vegetables has been the result, to any notable extent, of health propaganda in their favor. Increase in the consumption of fruits and vegetables and decrease in the consumption of meat have resulted more largely from effectiveness of the total merchandising process than from considerations of health. The merchandising of fruits and vegetables has been made each year more effective, all the way down the line.

The operations of large packing houses are very efficient; but the operations of the retail trade have not kept pace.

Very truly yours,

A. E. TAYLOR.

[THE NATIONAL PROVISIONER'S comment on Dr. Taylor's letter will be found on page 27.]



## Packers Push Hams and Get Splendid Results

Some 200,000 posters asked for by the packers of the country and put where they will greet the consumers of hams, advertisements in newspapers by packers and plenty of news statements telling consumers what a bargain hams are today, have already shown results that prove the American ham campaign is already a success in moving hams.

This showing is due to the vigorous co-operation of retailers and packers in all parts of the country who have pushed hams so that they are moving more freely than they were a week or two ago.

In addition to posters and special sales helps issued by many companies, samples of which were reproduced in THE NATIONAL PROVISIONER last week, colored ham posters and black and white posters featuring ham butts and shanks, issued by the Institute's Bureau of Public Relations, have received a very wide distribution.

### Ham Message Reaches Consumers.

The response by member companies of the Institute of American Meat Packers to this "ham" material has been excellent. Numerous requests for additional quantities of the posters have been received. The first orders aggregating 100,000 posters—50,000 featuring hams and 50,000 featuring ham butts and shanks—were shipped during the middle of last week. Since that time orders for more than 100,000 additional posters have been received and filled.

Orders are still coming in and being filled. This means that the number of posters on retailers' windows, facing the customer who comes in wondering, "What shall I buy today?" is still increasing.

Tangible results are seen in the increased ham sales that many packers are reporting from many parts of the country. Chicago packers have felt a very considerable jump in the amount of hams that their organizations have pushed into consumptive channels.

Packers in other sections are also reporting definitely increased ham business. For example, one of the most energetic packers in the campaign has been rewarded with a phenomenal increase in ham sales. He stated just as this issue goes to press that his ham trade had been boosted about 300 per cent since the campaign started. Many others are sending in reports that measure up very well with this one.

That the campaign is being waged vigorously throughout the whole country is evident from letters received by the Institute from various meat packers. A few extracts from such letters follow:

### Packers Want More Posters.

A Pennsylvania packer wires as follows: "Wire can you send us five hundred each ham posters. Vigorous campaign on posters making big hit."

A Delaware packer writes:

"Your circular letter of the 19th received, giving plans for a ham campaign. Copy of posters also received. We feel that you are doing good work in this connection and we shall be glad to support the campaign."

"Please arrange to express to us 1,000 each of the two styles of posters referred to. We shall be glad if you will advise about how soon we can expect them. This information is requested in order that we

may make plans to start our own campaign in conjunction with the posters and suggestions as contained in your letter."

From a Nebraska packer the following letter came:

"Referring to your P. R. Letter No. 68, we feel that we can distribute very easily 5,000 of the ham campaign posters, in line with the above letter, and would thank you to make us prompt shipment of these, advising us when and how shipped."

A Missouri packer writes as follows:

"Will you please be kind enough to send us two thousand ham posters?"

A Wisconsin packer writes:

"We would appreciate your sending us 500 of the four-color posters on hams to be used in the butcher shops on our car route territory."

A Minnesota packer writes as follows:

"We can use about 1,000 posters and streamers for our salesmen in territory not covered by meat council or local packers' association. If you will send these direct to our general office we will see that they are properly distributed and displayed."

### Meat Councils Use Posters.

A New Jersey meat council writes in part as follows:

"Will want 1,350 additional ham circulars for distribution. We are going to see

that each retailer in our district actually has poster put up. Our campaign is being staged for first week in September which is time most people return from resorts. No effort being spared by our council to make this campaign successful. Have you any attractive movie films on ham for distribution? Our council, if they could secure several attractive ones not showing any advertising, would be glad to defray expenses of having them run at leading theaters during week of our campaign."

A South Dakota packer wires:

"Please send us one thousand ham posters."

An Iowa packer writes:

"Your Bulletin No. 210-R of August 19th received. Naturally we are in line to help on this campaign 100 per cent."

A Pennsylvania packer writes as follows:

"Yours of August 23 received with ham poster. We have customers who cannot be served by the local meat council. Please forward 300 of each poster. These ham posters are the goods."

### Cincinnati Gets Results.

The Cincinnati Meat Packers' Association sent this message:

"Received your wire this afternoon advising that you had forwarded one thousand posters and that you were forwarding two hundred additional today. The

(Continued on page 49.)

## Lower Price Brings Broader Meat Demand

August in the meat packing industry was fairly satisfactory. Low prices broadened the demand for meat, which was realized by consumers to be an economical food, in fact a bargain, and the result was lower supplies at the end of the month. With a strengthening of the trade in exports both to the Continent and England, there is a considerable stimulation looked for in packinghouse business this autumn. Considering the general, as well as the meat packing industry's situation, at this time in an optimistic way Armour & Company in reviewing the month say:

Business enters the period of fall activity rather puzzlingly affected by several contradictory influences. The net of them all seems to be an assurance that the improvement, which began with the spring months, will be continued. The coal strike, which had been one of the most depressing influences, has been settled, and many lines of industry have been saved from the necessity of either closing down or curtailing their operations. Coal production, undoubtedly, will be speeded up to the fullest extent, and there is little doubt that the railroads will be able to take care of sufficient tonnage to keep the industries operating on a regular basis.

Another very favorable influence is the one which agriculture will have. This may well be called a "bumper year," so far as crops are concerned. And while some farmers seem not to be satisfied with the prices that are being quoted for grains, the fact remains that the goods are there. And it is, after all, the goods themselves that make prosperity, rather than any price which may or may not be quoted.

### Hope Fall Crops Move Quickly.

The speed at which the fall crops move into market channels will be a large element in determining the extent of the beneficial influence which agricultural production will have on business generally this fall. It is to be hoped sincerely that the farmers will not repeat the mistake many of them made two years ago, when they withheld their product from the market in the vain hope of forcing higher prices, especially for corn and wheat. The continuance of the railway strike is having some harmful effect, but it seems to be the general belief that the difficulties in

that quarter will be brought to an end within a short time, thus permitting the free movement of coal and crops into consumptive channels.

So far as the packing industry is concerned, August has been a fairly satisfactory month. Supplies on hand are smaller than they have been for some time. That is due, pretty largely, to the fact that meat prices have dropped to a level which makes meat, relatively, such an economical food. The low prices have so broadened the demand that supplies are much lower than they were a year ago, and the demand is considerably better. Such a condition as that naturally strengthens the trade and should result in considerable stimulation of packinghouse business this fall.

The export demand is showing continued, but slow, improvement. England remains a good buyer for both lard and meats, while the continent is in the market quite frequently for fats.

### Look for Better Meat Demand.

The settlement of the coal strike last month and the settlement of the railway strike, which very likely will come this month, should add, measurably, to the volume of demand, especially for pork products. Workers, such as miners and railway shopmen, are the consumers of a great amount of pork products, and the impetus that the renewal of their purchasing power will give the market will begin to be felt very quickly.

Another indication of the steadiness of business conditions generally is the money rate in banking circles. It is remaining steady to easy at 4 to 4½ cents, and that is in the face of rising quotations for railway and industrial stocks on the stock exchange. In fact, it seems to be the opinion of some of the best observers that we are about to approach a period of rising prices, even if a brief one, due to economic disturbances which have come about as a result of the coal and railway strikes.

The international financial situation does not seem to show much improvement so that exchange with Europe of the products of the United States, as a whole, is going to be very slow. Leaders of industry, generally, seem to be depending more upon the increase in domestic volume and the curtailment of operating expenses for the quickened pulses of their various businesses this winter.



## The Packer and the Strike Situation

With the railroad and coal strike situations remaining unsettled, and fall and winter seasons approaching, the industrial world is becoming more and more uneasy. Coal supplies and car supplies are interdependent problems, and a shortage of both or either one of them would result in serious problems for business all over the country.

Packers are not in as bad a situation as other industries, however, and through measures already taken may avoid serious curtailment of operations. Many packers have been farsighted enough to look to the trouble that might come and provide safeguards against it.

As regards the coal situation many packers bought ahead and in that way insured themselves a sufficient supply to carry on operations for a considerable time at capacity. Others took the precaution to make contracts which would make a shortage for them unlikely for a long time.

A third method employed by packers was to avoid the profiteering coal concern, and in many cases by cutting out the middleman altogether, and patronizing fair price concerns, packers were able to get an adequate supply of fuel.

Some packers went as far as to install oil burning apparatus which would not only take care of the present emergency but would enable them to continue operations in any future situation that might arise. By so doing these packers claimed that they were also gaining certain economies that they could not get with coal.

### Car Shortage Situation.

As for the car shortage situation there are three phases that confront the packer, and which show that this is far more serious for him than the coal strike. There is the box car, the stock car, and the refrigerator car shortage. Regarding the box car shortage, the usual surplus has been reduced due to the increase in number of the bad order cars which has resulted in a great depletion of the reserves.

The supply of stock cars is also in a bad way. The seriousness of this can be seen from one illustration. In the South at one shipping market alone there was a shortage of 300 cars in one day last week.

But in spite of these serious shortages packers are concerned more with a possible shortage of refrigerator cars. There is with resumption of coal mining in some districts a huge volume of fuel traffic that will very probably delay other traffic movement. There is a record grain crop also that has to be moved. Great crops of fruits and vegetables are ready to be moved and require refrigerator cars.

These factors will slow up the rail movement and make it difficult to move packinghouse products with speed and efficiency unless prompt and able handling of the situation is shown. The railroads are doing their best but there must be co-operation with them by shippers.

With this in mind Vice-president C. B. Heinemann of the Institute of American Meat Packers has issued a bulletin to members with suggestions on meeting the situation. He says:

From reports reaching us it is apparent that the country is faced with a situation where there will be an acute shortage of refrigerator cars of all types. The purpose of this bulletin is to acquaint members with existing conditions and to suggest certain things that may tend to relieve the situation.

Tremendous crops of fruits and vegetables in all parts of the country have created a growing demand for insulated, ventilated and refrigerator cars owned or operated under railroad or private control.

General traffic conditions are not conducive to the highest efficiency in the use of such cars as are available, and this imposes a further handicap. Resumption of coal mining has thrown upon all coal carrying lines a huge volume of this traffic which must be moved so as to relieve prevailing fuel shortages and to prevent actual suffering during the coming winter.

A record grain crop is now under movement and this, added to the regular traffic movement, only adds to the congestion.

As the result of the strike there has been more or less difficulty in making suitable repairs to locomotives and there has been a gradual decrease in the supply of motive power in good condition. Moreover, the number of cars of all kinds awaiting light and heavy repairs is a factor contributing toward this general shortage of equipment.

### Big Shortage of Cars Ahead.

These are all facts bearing directly or indirectly on the matter under discussion. There is every indication that the situation so far as it affects this industry will grow worse instead of better for perhaps the next ninety days.

This must not be taken as a criticism of the railroads, for we must admit they are doing exceedingly well under existing conditions. They are rapidly recruiting their shop forces and acquiring skilled men. They deserve the hearty support of every shipper and we urge that members do their utmost to co-operate with them.

### Suggestions to Aid Packers.

In the light of these facts we urge that members take steps to

1. Load all refrigerator cars to their maximum capacity and endeavor to im-

press upon buyers the necessity of "bunching" or consolidating orders with that in view. This applies especially to meats moving to storage points.

2. Wherever light loaded peddler cars can be consolidated so as to serve two or more routes this should be done.

3. Wherever railroad refrigerators are tendered for loading and are found to be in need of light repairs, which can be provided with little difficulty, this should be done after first securing approval of the carrier. This will avoid the delay necessary to remove the car and obtain a substitute.

4. Have all meats ready for loading immediately upon placement of the car. Where the pre-icing service can be performed before delivery of the car and not delay its placement this might be arranged.

5. Furnish billing and release the car for forwarding immediately after loading.

6. Use other than refrigerator cars for all commodities which can be safely handled without refrigerators.

7. Have incoming loads set for immediate unloading and see that all labor gangs are cognizant of the urgent need for prompt unloading.

8. If an outbound load is available, and it can be moved in the car just made empty, this will save time and labor.

9. Notify the carrier of the release of cars made empty as soon as the last of the lading is removed. It will help materially if the car order clerk is notified, at time of placement of the load of the approximate hour of release. He can thus figure this car in on another order.

10. Let no car go on demurrage either while loading or unloading. Serve notice upon all concerned that each department will be held accountable for any demurrage chargeable to their inefficiency.

(Continued on page 44.)

### COAL PRIORITY ORDERS.

The Interstate Commerce Commission has amended its service order No. 23 giving priority in coal orders and shipments to food and fuel, which includes livestock and meat shipments. The amendment extends the priority privilege to railroads west of the Mississippi river, which heretofore had not been authorized to extend this priority privilege to shippers.

## Packers' Yards Are Not Public Yards

By a decision of the Secretary of Agriculture made public on August 30 the private stock yards of meat packers are declared not to be "public stock yards" under the terms of the Packers and Stockyards Act, and as such are not subject to regulation under that section of the act. However, they do come under the terms of the packer section of the act, and as such can be regulated if necessary.

The decision was rendered on the complaint of the Kansas City Livestock Exchange against Armour & Company and the Fowler Packing Company, an Armour subsidiary at Kansas City, and affected the Fowler yards there known as the Mistletoe yards.

The significance of the ruling to packers at large is that the law cannot be invoked against them to declare their private yards and stock pens in connection with their plants to be public yards, and as such subject to the regulations governing public yards.

In his decision Secretary Wallace holds that the Mistletoe yard is not a "public market" under the terms of the act. Nevertheless, as the Fowler Packing Com-

pany comes under the terms of the packer section of the act, the Secretary has authority to regulate this yard under the regulations of that portion of the act.

### Private Yards Are Not Unfair.

The charges that operation of this private yard had a depressing effect on the market are not sustained. Its owners were declared not to have been guilty of certain unfair practices in relation to shippers or in the method of appraising hog values, as charged.

In two minor points the Secretary sustains the complaint. He holds that the yards owners must feed the hogs of all shippers, or of none. He also forbids any action preventing shippers to this private yard from engaging in competition with other shippers in buying hogs in their respective localities.

Armour & Company and the Fowler Packing Company announce that they will gladly comply with these orders, and that they are well satisfied with the decision.

The full text of the decision and order will appear in the next issue of THE NATIONAL PROVISIONER.

# IRISH BACON LEADS ON BRITISH MARKET

## Prices for Wiltshires Stimulate U. S. Producers

(Staff Correspondence of the National Provisioner.)

Toronto, Canada, August 20, 1922.

While hog producers in North America have been concerned by Danish competition in breeding and feeding methods, by which Danish Wiltshire-cut sides of bacon have become very popular in the British market, they should not overlook another competitor. Little has been heard on this side of the Atlantic of Irish bacon, but it always commands the highest price on the English markets after the home-killed product.

In terms of cash return for work done the Irish trade should therefore be a higher model for Canadian and American imitation. On this subject the Industrial and Development Council of Canadian Meat Packers makes the following statement:

For over twenty years quotations in England for Irish bacon have been the highest for all grades imported. Indeed, taking the figures for the last two decades in a general way, a curious fact is revealed. It is that for imported Wiltshires there has been a steady relation, a kind of stepladder in prices, which has varied little, in which the order has been first Irish, second Danish, third Canadian, fourth American. In addition to this, in the last few years, Dutch and Swedish products a fraction above or below the Canadian.

The difference in price between these products classed by country of origin has usually been from ten to fifteen shillings per hundredweight.

### Top Wiltshire Prices.

This is seen from the following table, summarized from a report recently made by a marketing specialist to the United States government as a result of his investigations in Europe. It gives the top market prices for imported Wiltshire sides since 1901 except during the war period. The quotations are those during the fall months of September or October, when prices for all kinds are highest, though they are in correct ratio for the full year. The figures are in shillings per hundredweight of 112 pounds:

Year.	Irish.	Danish.	Canadian.	American.
1901.....	69	69	66	54
1902.....	70	69	66	..
1903.....	65	63	58	..
1905.....	67	65	60	51
1907.....	65	63	60	..
1909.....	77	76	73	..
1911.....	73	69	65	..
1913.....	84	84	78	..
1921.....	164	164	130	108

In the ten years before the war little American bacon was exported to Great Britain in the form of the Wiltshire-cut side, which includes the bacon proper and the ham sold as one piece. But American trade in bacon sold separately, as "Cumberland cut" and "Clear Bellies," and of hams sold separately, has always been and still is most important. Their total quantity far exceeds that of any country from which Great Britain imports. The Wiltshire side was handled only slightly before the war by Americans but was dealt in to a large extent during the war and is extensively employed at the present time. No comparison, however, other than with Wiltshires can usefully be made in this article.

### Irish and Danish Wiltshires.

The next table has been compiled from the reports of the Dominion Department of Agriculture as cabled from Great Britain every week since March 17 of this year. Typical weeks only are taken and the prices show the range between highest

and lowest in each class, shillings per hundredweight of 112 lbs.

Wiltshire Sides.			
Date	Irish	Danish	American
March 17 .....	125-130	118-125	
April 14 .....	140-147	125-130	
May 13 .....	150-160	146-152	
June 3 .....	160-167	154-156	
June 17 .....	160-167	148-154	
July 8 .....	160-167	150-154	
July 20 .....	160-167	150-154	
Canadian			
Leanest	Prime		
110-115	110	100-105	
112-120	112-117	95-100	
130-135	130	95-100	
138-140	130-135	97-104	
130-140	120-135	97-102	
130-140	125-135	110-115	
130-140	128-135	115-118	

### Irish Hog Exports.

The Pig Breeders' Annual gives the export value of the Irish hog industry in 1921 as fifty-one million dollars, which exceeds the export value of Canadian bacon in that year, of thirty-three million dollars. Yet the difference is not a true measure of the relative importance of the two industries. In the first place Canada's population is over twice that of Ireland. In the second place the number of hogs on

farms is almost four times as great, and the third place our individual consumption of hog products is far greater, so that our home trade outweighs the export trade in volume and value.

Irish exports since 1904 are shown in the table at the end of this article.

Ireland also imports large quantities of bacon and hams, chiefly from Great Britain, though some from the United States and Canada. In 1920, the total imports were over 17,000,000 pounds; in 1921, over 22,000,000 pounds and the average for the five years before the war was as high as 30,000,000 pounds.

### Irish Hogs Won on Merit.

The point which will interest production most is the splendid price that Irish bacon secures on the most exacting market. Irish hog raisers have won their favorable place by force sheer of merit. The national hog industry in Canada has still a long way to go to reach the same level of excellence.

	Hogs.	No. exported.	Value of hogs and products exported (\$ to the £.)
1904.....	1,315,126	505,247	\$23,492,160
1906.....	1,244,193	429,430	23,758,285
1908.....	1,217,840	387,476	25,419,950
1910.....	1,200,005	324,071	28,489,530
1912.....	1,329,957	265,241	31,797,535
1913.....	1,060,360	200,296	29,774,395
1914.....	1,305,638	147,924	28,362,715
1915.....	1,205,249	179,058	37,006,760
1916.....	1,290,289	278,381	48,964,290
1917.....	947,472	199,331	51,992,760
1918.....	974,385	170,309	33,460,135
1919.....	977,963	196,313	44,153,545
1920.....	982,418	166,869	67,885,915
1921.....	977,169	65,854	51,000,000

# CENTRAL EUROPE MEAT OUTLOOK POOR

## Exchange Conditions Limit Buying to Southern Europe

(Staff Correspondence of The National Provisioner.)

Hamburg, Germany, August 19, 1922.

During the past two months, on account of the big drop in the German exchange, purchases of foreign and especially American packinghouse products have been insignificant. At present many packers are of the opinion that the demand must come one day from Germany in greater volume, because Germany has no stocks left to speak of.

The fact is that while there are no stocks of meats and packinghouse products the conclusion that there will be a greatly increased actual buying demand is not well founded. During the war the population of Germany learned to go hungry on account of the lack of foodstuffs. At present, however, there is no money to buy foodstuffs and the result is the same, as far as the taking of American products is concerned, as if there were a war again.

With this situation facing Germany, she is following the Latin saying, *ex oriente lux*, and is looking to the southeast of Europe for her future foodstuffs. It is very likely that the supplies from this region will increase greatly. But in spite of this the coming winter is going to be a time of starvation in central Europe worse than ever before. The situation is far more menacing for future trade improvement than at any previous time.

### Argentina Wants German Outlet.

For some three months there was a delegate of the Argentine government in Germany trying to negotiate for the sale of 100,000 tons of frozen beef. Unfortunately this delegate was not an expert in the meat business, and returned to the Argentine without success. For private German concerns have not the money to

pay for the amount of meat mentioned, and so the 100,000 tons was a figure that could not be considered seriously. The German government itself has no money. But under the plan of the Argentine negotiator, the Argentine congress was to allow that government to credit the purchase price of the meat, with the condition that Germany deposit the gold for it. The result is that about all the tangible consequence of this episode is that the Argentine delegate had a pleasant European trip.

At Hamburg frozen beef from South America was sold recently at an average of 100 marks per kilo. At the same time New York exchange was 13 cents per 100 marks. It is therefore impossible to ship new consignments as long as the exchange remains so low.

### Scandinavian Conditions.

After some nine months' embargo Norway has changed its policy and now allows imports of fresh beef from Denmark. This means that Sweden is handicapped in the Norwegian market on account of the exchange situation. Swedish money is at a premium of 25 per cent in Norway, while Danish money is at a premium of only 10 per cent. In addition to this Danish beef, which is usually cow beef, is better liked in Norway, where the demand for foreign beef is usually about 1,000 carcasses per week.

The duty on beef going into Norway is 25 kroner per 100 kilos, and the whole expenses from Denmark or Sweden until the meat is on sale in the Christiania wholesale meat market amount to 45 kroner per 100 kilos.

Holland is again buying fresh beef in Denmark. But the most natural outlet for Danish cattle and fresh beef for the last 50 years has been Germany. However, at the present time on account of the low exchange value of the mark, Germany cannot buy.



# What Is It Worth to You to Consult Daily the Best Packinghouse Superintendents and Executives?—

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## Chapter One:—CATTLE

Breeds of Cattle  
Market Classes and Grades of Cattle and Calves  
Dressing Percentages of Cattle  
Beef Slaughtering  
Beef Cooling  
Beef Grading  
Beef Loading  
Handling of Beef for Export  
Beef Cutting and Boning  
Plate Beef  
Mess Beef  
Curing Barreled Beef  
Manufacture of Dried Beef  
Handling Beef Offal  
Handling and Grading Beef Casings  
Handling Miscellaneous Meats  
Manufacture of Beef Extract  
Manufacture of Oleo Products  
Tallow  
Handling of Hides

## Chapter Two:—HOGS

Breeds of Hogs  
Market Classes and Grades of Hogs

Dressing Yields of Hogs  
Hog Killing Operations  
Hog Cooling  
Shipper Pigs  
Pork Cuts  
Curing Pork Cuts  
Smokehouse Operation  
Ham Boning and Cooking  
Lard Manufacture  
Hog Casings  
Edible Hog Offal or Miscellaneous Meats  
Preparation of Pigs Feet

## Chapter Three:—SMALL STOCK

Market Classes and Grades of Sheep and Lambs  
Sheep Killing  
Sheep Dressing  
Sheep Casings  
Casings from Calves and Yearlings

## Chapter Four:—INEDIBLE BY-PRODUCTS

Inedible Tank House  
Blood and Tankage Yields

Tankage Preparation  
Digester Tankage  
Tallow and Grease Refining  
Manufacture of Glue  
Bones, Horns and Hoofs  
Handling Hog Hair  
Catch Basins  
Cost and Return on By-Products

## Chapter Five:—MISCELLANEOUS

Sausage Manufacture  
Meat Canning  
Animal Glands and Their Uses  
Packinghouse Chemistry  
Packinghouse Refrigeration  
Packinghouse Cost Accounting  
Location of Packing Plants  
Construction of Packing Plants

## Chapter Six:—VEGETABLE OILS

Vegetable Oil Refining  
Compound Manufacture  
Winter Oil  
Manufacture of Margarin  
Hydrogenation of Oils and Fats

**Part II** is a **Statistical Section** in chart form, offering graphic comparisons of number and prices of meat animals, corn, meats and products; production, exports, imports and consumption. There are tables of statistics covering the operations of the industry, both United States and Canada, charts and tables of livestock and meat freight rates, and official definitions of both foreign and domestic traffic terms, with much other valuable statistical and reference data.

**Part III** is a **Trade Directory**, in which are listed—with data of corporation information, operations, capacity, equipment, brands, etc.—the meat packers of the United States, together with those of Canada, South America and other countries. The Directory Section includes also listing of wholesale meat dealers, sausage manufacturers, renderers, lard and vegetable oil refiners, margarin manufacturers, packinghouse and oil brokers, and livestock order buyers.

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# THE NATIONAL PROVISIONER

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## Industrial Relations

Under this heading will appear from week to week interesting information concerning the relations of employer and employee in the meat packing industry. The Committee on Industrial Relations of the Institute of American Meat Packers is actively at work in this field, and will be glad to receive suggestions or inquiries from packers and others. Communications should be addressed to the Institute at 509 South Wabash Ave., Chicago, Ill.

### VOTE TO EQUALIZE DAY'S WORK.

To equalize each day's work in packing houses so that all gangs could average as nearly as possible forty-eight hours a week has long been one of the hard problems that packing plant foremen have sought to work out. Unequal receipts of livestock have made the task a difficult one. Heavy receipts on certain days have frequently made it necessary to raise the gangs to take care of the increased killing, while light receipts at other times automatically reduced the gangs because of lack of work.

Realizing this problem Swift and Company, through its Industrial Relations department and plant assemblies, worked out a plan known as the "fifty-five hour plan" which has recently been ratified at all plants where the company has plant assemblies. It was felt by Swift and Company that it was desirable to maintain as nearly as possible the standard working day of eight hours, and the adoption of the "fifty-five hour plan" is expected to enable this to be put into operation.

Under the "fifty-five hour week" plan, much of this unequal division of time is done away with because when heavy receipts require that longer hours be worked, the regular men on the gang are given the opportunity to earn that extra money. Overtime is paid after ten hours in any one day, or after fifty-five hours in any one week. The greater spread between the guaranteed forty hour week and the maximum "fifty-five hour week" will make it possible for the normal gang to take care of any one day's volume by working an hour or so over the regular eight hours,

and thus average up for a possible five or six hour day when livestock receipts are light.

### Meets With Approval.

That the plan has met with the approval of the employees, by whom it was originally started, is seen in the table which follows. This table shows the vote taken at the various plants—the total number voting, the number voting for, the number voting against, and the percentage voting favorably to the plan. It will be seen that more than 75 per cent of the employee representatives voted in favor of the change.

Plant	Eligible To Vote	For	Against	% Favor
Chicago	54	53	1	98.14
Denver	16	13	3	81.25
Fort Worth	16	13	3	81.25
G. H. Hammond	22	22	0	100.
Kansas City	28	26	2	92.85
National Stock Yards	30	28	2	93.33
Omaha Packing Company	16	16	0	100.
Plankinton Packing Company	16	12	4	75.
*Sioux City	12	11	1	91.67
South Omaha	20	16	4	80.
So. St. Joseph	22	15	7	68.18
South St. Paul	12	12	0	100.
St. Louis Dressed Beef	14	10	4	71.43

### Plan Benefits Employee.

The plan is a direct benefit to the employee, as he is able to work from week to week without a break because of light volume, which makes it necessary to cut the gang. It also gives him an opportunity to do part of the work which, under the old plan, when receipts were heavy, would have been done by a new employee. And this, of course, is reflected in his pay envelope.

The management also benefits in that some over-time pay can be avoided, and thus the plant may be operated more economically. It is the policy of the company to work all gangs as nearly as possible on the basis of the forty-eight hour week, except at such times as livestock receipts and other fluctuations in business require working longer or shorter hours.

The adoption of the plan is a practical demonstration of the fact that co-operation between employees and management is of advantage to both. In this case it enables the employees to add, at times, materially to their pay envelopes.

## TRADE GLEANINGS.

The Union Meat Co., Portland, Ore., is about to decrease its capitalization from \$150,000 to \$75,000.

The Farmers' Mutual Packing Co., Muscatine, Ia., is proceeding at once with the construction of its new plant.

The Sandusky Packing Co., Sandusky, O., whose plant was recently destroyed by fire, is already well along in its rebuilding plans.

V. W. Cross and O. P. Lowrey, Center, Ind., are considering enlarging their slaughter house in the near future.

The Standard Provision Co., Franklin, Callowhill and Willow streets, Philadelphia, Pa., is about to erect a new packing plant.

The Bay View Packing Co., Milwaukee, Wis., has been incorporated with a capital of \$20,000 by W. H. Liebner, 422 Twenty-third avenue, and others.

The Modoc Livestock Co., San Francisco, Cal., has been incorporated with a capital stock of \$1,000,000 by Charles F. Silva, J. C. Good and others.

The Stamford Cotton Oil Co., Inc., Stamford, Tex., is very shortly erecting a new mill to take the place of the one destroyed by fire. The manager is W. A. Bennett of Fort Worth.

## PACKERS AT INTERNATIONAL MEET.

At the second general meeting of the International Chamber of Commerce at Rome, Italy, March 19-26, 1923, American packing and allied industries will be well represented, according to the recent announcement of the secretary. Among them are S. T. Nash, president of the Cleveland Provision Co., Cleveland, O., a member of the American committee, and Charles H. MacDowell, president of Armour Fertilizer Works, Chicago.

## TEUFEL ON FOREIGN TRIP.

M. C. Teufel, president of the Theurer-Norton Provision Co., Cleveland, O., is on his way back to the United States after an extended trip through Germany, England, France, Holland and Belgium. His return to Cleveland is expected around Sept. 10.

## There Is Money in Tankwater

Save it by boiling down in a Swenson "vacuum pan." The fertilizer recovered will pay for the machinery required during the first year and after that net big profits on every tank discharged.

A simple process—boils with exhaust steam. Repairs practically negligible. Better investigate.

ESTIMATES ON REQUEST.

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## THE NATIONAL PROVISIONER

Chicago and New York

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this requirement will save unnecessary correspond-  
ence.

## Meat Consumption Factors

On another page THE NATIONAL PRO-  
VISIONER publishes a letter from Dr.  
Alonzo E. Taylor, of Stanford University,  
which constitutes a highly interesting  
enumeration of some of the factors which  
have diminished meat consumption per  
capita in the United States. In addition  
to other phases of his scientific attain-  
ment, Professor Taylor is especially a  
food economist of note. It is thus that  
the reading public knows him best, and  
in this field anything he says must carry  
great weight.

THE NATIONAL PROVISIONER notes  
with pleasure the emphasis that Profes-  
sor Taylor gives to the importance of re-  
tail merchandising in the marketing and  
consumption of meat products. Although  
his view of this phase of the subject will  
not be fully concurred in by the trade, we

believe he has made a thoughtful con-  
tribution in advancing so sharply the impor-  
tance of the "butcher" to the meat indus-  
try, and to those the meat industry serves.

It is for this very reason that THE  
NATIONAL PROVISIONER has devoted  
so much attention to the progress made  
by the Meat Councils in promoting closer  
relations between packers and dealers, and  
in encouraging and stimulating and aid-  
ing improved methods of merchandising.

Professor Taylor minimizes the effect of  
the attacks which have been made on  
meat in relation to health. The average  
individual is sensitive to any propaganda  
having to do with his health. The suc-  
cessful advertising campaigns based on  
this theme constitute an example suffi-  
cient to prove the point. Shredded  
Wheat biscuit, Postum, and various  
breakfast foods are illustrative instances  
of how health-giving virtues claimed for a  
food product can establish or increase con-  
sumption of that product.

Allegations that a given product is un-  
healthful will also do damage. The cor-  
rective work which the Institute of  
American Meat Packers has been doing  
in this direction is well worth the effort,  
and the result will justify the labor.

The importance of efficient merchandis-  
ing methods cannot be underestimated.  
The problem of the meat industry today  
is the problem of distribution, and in its  
solution the matter of efficient retail mer-  
chandising is by no means a negligible  
factor.

The retailing of meat probably is less  
efficient than the retailing of other com-  
modities, but for a good reason—it is  
more difficult. Progressive retailers of  
meat realize that butchers, as a whole, are  
not good merchandisers. Consequently,  
they are eager to support the efforts of  
the Meat Councils everywhere to improve  
merchandising methods. In every case re-  
tailers are the leaders in the Meat Coun-  
cil work.

Increased consumption of fruits and  
vegetables through better merchandising  
methods, as indicated by Dr. Taylor, is an  
object-lesson worth considering and emu-  
lating. But along with this goes the  
stimulation of meat consumption through  
such educational effort as has been men-  
tioned. In the accomplishment of the  
common aim of producer, packer and re-  
tailer, neither factor can be minimized.

## Kill Canadian Cattle Embargo

The British Parliament has recently  
agreed, by motions passed both in the  
House of Commons and the House of  
Lords, that the embargo on Canadian  
cattle should be removed. The motions

in both houses stated that Canada was  
free from cattle plague, pleuro-pneumonia  
and foot-and-mouth disease. The House  
of Lords' motion states that steers from  
Canada might be admitted as store or  
feeder cattle, subject to precautions by  
means of quarantine being taken.

By this action Parliament honored the  
pledge given at the Imperial conference in  
1917, and which Canada has been asking  
for ever since. By this action is realized  
also one of the purposes of the National  
Meat Trades Federation, which it has been  
striving for about twenty-five years to at-  
tain. The desire of the federation, repre-  
senting the meat trades of Great Britain,  
was as the federation has formally stated,  
to increase the supply of store cattle in  
England in order to some extent to satis-  
fy the desire of the public for a larger  
supply of fresh meat.

In this matter the American packer is  
directly interested, because he is at the  
present time trying to increase the supply  
available for the British consumer. By  
improving the opportunity to compete in  
British markets, he can by careful study  
of methods overcome any seeming ob-  
stacle offered to him by the new and more  
favorable situation in which Canadian  
livestock producers find themselves.

## "Futures" and Hog Prices

A vitally important fact about the opera-  
tion of trading in provisions for future  
delivery on the Chicago Board of Trade  
has not until the present been sufficiently  
clear to the packer, and also the traders  
themselves. It is that "futures" are al-  
most as accurate an index of price as are  
the actual cash prices at the time of de-  
livery. The daily revision of them makes  
them in the opinion of many authorities  
quite as valuable a standard for basing  
business judgments as the cash market  
for immediate trading.

This fact, while realized in a general  
way because of the practice of relying  
upon futures prices, has not been em-  
phasized by the Board of Trade itself in  
summing up its economic service to the  
trade.

The importance of this to the packer  
lies in the fact that because of the stable  
nature of provisions, the price of hogs  
today is largely governed by the prob-  
able price of provisions two to six months  
in the future. These probable prices are  
the result of trading in provisions for fu-  
ture delivery on the Board of Trade.

Since they play such a great part in  
the price of present day hogs, it is an  
aid to the packer to know that these fu-  
tures prices can be relied upon to give  
him valuable information which will be of  
use in actual business transactions.



## PRACTICAL POINTS FOR THE TRADE

### MEAT LOAF METHOD.

In a recent issue THE NATIONAL PROVISIONER printed the question of a Western meat packer who had trouble in making meat loaf to get a dry brown crust on top. The reply of the Committee on Packinghouse Practice was to advise that the packer cool his product gradually and he would get better results.

The inquirer answered that his trouble was that he could not get a meat loaf crust that would stand refrigeration even after thorough cooling. THE NATIONAL PROVISIONER gives here suggestions concerning this packer's trouble, together with a formula and operating directions which may be of value to this inquirer, and to others as well.

This packer states that they have been using cracker meal, dried bread and egg white to make the top crust. It is suggested they discontinue this practice, as we fail to see how this will produce a lasting color or bring desired results. Furthermore, it is stated that within an hour or two from time it is put into a cooler at 42° to 45°, the top of the loaf becomes wet and slimy and seems to retain this damp appearance at destination.

It is suggested that they do not deliver the meat loaf to the cooler for a chilling process, as they are now doing. On the contrary, allow the product to remain in natural temperatures. The fact is that this product is carried at a very high temperature in the baking process, consequently there is very little if any danger of spoilage within a reasonable length of time. This method of handling is absolutely practical, and has been adopted by some of the largest concerns, who enjoy an excellent reputation and good volume of business on this particular product.

We caution this packer to regulate the manufacture of the product in accordance with his sales outlet. It should not be necessary to carry the finished product in natural temperatures for more than a period of from 18 to 24 hours, when it is delivered to the packing room cooler to be wrapped and packed for prompt shipment. It is also advisable to check up and see that there is no delay between the

### Questions and Comments

Questions on any subject affecting packinghouse operation, sausage-making, curing, by-products, etc., may be submitted to THE NATIONAL PROVISIONER, and they will be answered as fully and speedily as possible. Tell us your troubles!

Comment and criticism on any advice appearing on this page are invited. Perhaps you have a better method to suggest, or you may add something that has been omitted. Address Editor, THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

packing room cooler and the refrigerator car. By this we mean do not allow the product to remain on the loading dock in the heat before placing in the car.

We give here a meat and spice formula, also the method of handling from the raw meat to the finished product:

#### Luncheon Meat Loaf.

##### Formula:

30% D. C. Boneless Bull Meat or Chucks.  
30% D. C. Lean Pork Trmgs.  
30% D. C. Pork Cheek Meat.  
10% Fresh Regular Pork Trmgs.

##### 100%

20% crushed ice.

##### Seasoning:

3 lbs. Salt (if fresh meats are used).  
8 oz. Granulated Sugar (if fresh meats are used).  
2 oz. Nitrate of Soda (if fresh meats are used).

5 oz. Ground White Pepper.

2 oz. Ground Nutmeg.

1 oz. Rubbed Sage.

2 lbs. Peeled Onions.

##### Method of handling:

Grind all meats through  $\frac{1}{8}$ -inch plate of hasher, then put beef and pork cheeks in silent cutting machine and chop about three minutes, gradually adding cereal, cracker meal and crushed ice. Then add lean and regular pork trimmings and chop all together for about two minutes additional. Deliver chopped meat to bench to mix and scale in pans preparatory to baking. Knead meats thoroughly with the hands, to exclude air pockets, and fill in tins, 5 lbs. 14 oz. to each tin.

Then put in a rotary bake oven, starting with a temperature of about 250°, for the

first hour; then raise to 300° for the second hour; then gradually raise temperature to 350° to finish the product. The required time to bake a meat loaf should be from three to three and one quarter hours.

When product is finished, remove from bake oven and empty out of tins immediately, saving grease from each tin, which is to be transferred to tank later.

After the product is removed from the tins, place the loaves on a flat truck or table, and apply with a small brush a solution of sugar and hot water over the top of each loaf, to develop and maintain color.

Allow the finished product to remain in natural temperature before delivering to packing room cooler to be wrapped and packed for prompt shipment.

### SOFT HAMS AND BACON.

There has been much discussion among curers over the very common trouble experienced with soft bacon, and to a proportionate extent with hams. There are various causes for this condition, depending on the climate, character of the hog supply, methods of the curer, etc.

It is interesting to note the varied experiences and suggestions found in answers to an inquiry sent out by the Packers' Service Bureau, some of which are as follows:

A California packer says:

"With reference to soft bacon immediately after smoking, our experience has been that this condition will obtain if the bellies have been soaked too long, or the fire is too slow, or if the meat was not hung long enough before putting fire on. Bellies left too long in pickle will become sloppy."

Soft Hogs Don't Make Firm Meat.

A reply from Kentucky says:

"Replying to your inquiry about S. P. bellies being soft, will say in my opinion there are various reasons. In the first place, hogs coming to the market during the months of April, May, June and July are more or less not solid and firm at this time of the year, more so than any other period. Some hogs are left or kept in small pastures. Even if fed on corn principally, which gives them a chance to eat grass for roughness, that is at this time full of moisture, caused by the rains during early spring and the first part of summer. This will reduce the firmness of pork somewhat, leaving a soft streak of fat after being through the smoking process, but the latter will in due time be absorbed in the better parts of the belly and make it fairly firm if kept in a screened room properly ventilated.

"Another reason for soft bacon is that shoats which gain their full growth during fall and early winter on open range in some Southern states, like southeast Missouri, and fatten partly on acorns, peas or peanuts, will be soft even after continually fed on corn, unless they are fed nothing but corn in a dry pen for at least 90 days.

"Much, however, can be accomplished during the making process. After bellies are removed from the pickle vats they should not be soaked too long in cool water, especially if not thoroughly firm. Ten hours should be sufficient; then thoroughly wash in hot water before putting

(Continued on page 44.)

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# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces. pork and beef by the barrel or tierce and hogs by the hundredweight.

### Trading Quiet—Prices Steady—Hog Movement Moderate—Exports Fair.

The developments in hog products in the provision market the past week have shown but limited interest in the market. Distant deliveries of lard showed quite a little strength the middle of this week, but the net changes in the market for the week were comparatively small. The same thing held true in hogs. Prices were steady and during the week the average price showed a decline of only about 20 points, with the prices about equal to last year. For the week ended Saturday night, the average showed a decline of 65% in Chicago on hogs, 30c on cattle, and a gain of 25c on sheep and 20c on lambs. Compared with the average of the preceding 11 years the price of hogs is 3.55c per hundred under the average, cattle 1.40c under, sheep 10c over and lambs 1.90c over.

This comparison in relative values of livestock is shown in the following comparison of quotations.

	Hogs.	Cattle.	Sheep.	Lambs.
Last week.....	\$ 8.10	\$ 9.50	\$ 6.75	\$12.80
Previous week.....	8.75	9.80	6.50	12.60
Cor. week, 1921.....	8.15	8.10	4.50	9.25
Cor. week, 1920.....	14.50	15.05	7.85	13.40
Cor. week, 1919.....	18.70	15.90	8.50	16.20
Cor. week, 1918.....	19.00	16.00	12.75	17.65
Cor. week, 1917.....	17.30	12.90	10.25	17.00
Cor. week, 1916.....	10.82	8.85	7.10	10.50
Cor. week, 1915.....	7.05	9.10	5.75	8.90
Cor. week, 1914.....	9.20	9.25	5.00	7.40
Cor. week, 1913.....	8.00	8.30	4.25	7.30
Cor. week, 1912.....	8.34	8.25	4.10	6.80
Cor. week, 1911.....	7.11	7.10	3.60	5.90

Av. 1911 to 1921.....\$11.65 \$10.90 \$ 6.65 \$10.90

### Export Movement Fairly Good.

Current export movement is fairly good, with the shipments the past week 17,831,000 lbs. of lard, against 13,860,000 lbs. the previous week, and 21,928,000 lbs. a year ago. The exports of meats were 16,571,000 lbs., against 15,916,000 lbs. the previous week, and 14,271,000 lbs. last year. The July exports of hog products showed a total of 66,057,000 lbs. of lard, and about 75,000,000 lbs. of beef. The seven months exports for this year showed in pickled pork a gain of 600,000 lbs., bacon a decrease of 80,000,000 lbs., hams and shoulders an increase of 48,000,000 lbs., and lard a decrease of 72,000,000 lbs. The decrease in exports of neutral lard was 4,000,000 lbs. for the seven months, and lard compound a decrease of 31,000,000 lbs.

The Bureau of Markets report of cold storage stocks for the first of August showed a total supply of meats of all kinds of 789,000,000 lbs., against 816,000,000 lbs. on July 1, and 899,000,000 lbs. a year ago. The average stocks on hand August 1 for five years has been 1,043,000,000 lbs., so that the present stocks are 254,000,000 lbs. less than the average. The decrease in beef products is 98,000,000 lbs., the rest of the decrease being in hog products. In addition to the decrease in total meat products, there was a further decrease shown from the five-year average of 15,000,000 lbs. in miscellaneous meats. Poultry stocks were about the same as the five year average, and the supply of cheese 11,000,000 lbs. less. Lard stocks of 143,000,000 lbs. were 3,000,000 lbs. more than the five-year average. The amount of lard produced during the month of July, 1922, was 122,000,000 lbs., compared with 117,000,000 lbs. a year ago, and 152,000,000 lbs. in June this year.

### Federal Slaughter Comparisons.

The decrease in stocks in July was in part due to the decrease in slaughter in

July compared with June of about 1,000,000 head of hogs. The inspected slaughter during the month of July as reported by the United States Federal Inspection Service showed the following totals:

	This year.	Last year.
Hogs, July.....	3,094,322	2,820,616
Seven months.....	24,617,378	23,960,589
Cattle, July.....	897,303	579,028
Seven months.....	4,598,297	4,216,755
Calves, July.....	329,445	324,146
Seven months.....	2,444,312	2,322,226
Sheep, July.....	964,104	1,059,919
Seven months.....	6,170,817	7,303,089

The recent slaughter of hogs has been gaining a little although the total is not enough to have very much effect on the general situation. The fact of the small stocks makes sellers a little cautious, but the general trade conditions are still influenced by the strike and labor situation, and the demoralized condition of Continental exchanges. The wide variations in the price of the Continental exchanges makes it extremely difficult to do export business, and as a result, exporters are using a very great deal of care. There is more risk by far in the question of disposing of the exchange than there is in the rest of the operation.

The domestic trade is handicapped to a considerable extent by the difficulty of transportation although the priority on meats and packinghouse products is a material help. Some large interests are becoming a little more optimistic on the situation, believing that the labor condi-

tions will become quieter and that there will be within a short time, some daylight developing in the business world, which will be a definite expression of the optimism which has been reflected in the advance in the stock market.

**PORK.**—Demand continues rather small. At New York mess was quoted at \$27@28.50, family \$28@29, short clears \$22.50@28.50. At Chicago there was no interest in pork futures, but mess pork was quotable at \$24.50 with demand for shipment quiet.

**LARD.**—A fair trade has been passing, but the market has been easy. At New York prime western was quoted at 11.15@11.25c, middle western 10.90@11c, New York City 10¾@10¾c, refined to the continent 12.15c, South American 12.40c, Brazil kegs 13.40c. Compound at New York was fairly active, and a European relief order for 400 tons was filled, with the market easier and compound quoted at 11@11¼c, according to brand. At Chicago regular lard in round lots was 7½c over September; loose lard 20c under, and leaf lard around 10½c.

**BEEF.**—A quiet, seasonal demand continued with the market steady and mess at New York \$11.50@13, packet \$12@13, family \$14@15, and extra India mess at \$23@24.

SEE PAGE 39 FOR LATER MARKETS.

## "FUTURES" AS ACCURATE AS CASH PRICES

### This Fact Aids Decisions in the Meat Trade

By Edward N. Wentworth, Armour's Bureau of Agricultural Research and Economics.

Approximately two-thirds of each hog slaughtered must be so processed that it is not ready for the market until thirty to ninety days after killing. Once hog products have been manufactured, however, they are in a form that does not deteriorate seriously under proper care, and therefore become stable articles of trade for any season of the year. Fresh pork, beef and lamb cannot enter into commerce in this manner, since they are sufficiently perishable to require immediate consumption when they are offered for sale.

Because of the stable nature of pork provisions, the price of hogs today is largely governed by the probable price of provisions two to six months in the future. These probable prices are established by trading in provisions for future delivery on the Board of Trade. It is important to know the accuracy of these "futures," since the important role they play in the price of present-day hogs demands that they shall be true indices of the future.

In order to measure their accuracy the correlations between the cash price prevailing and the "futures" respectively quoted five months, four months, three months, two months, and one month previously, were calculated. In calculating the correlations the averages or mid-ranges of the futures were used rather than the full range of quotations. For example, the prevailing quotations on short ribs August 21, 1922, were \$9.80 to \$9.85, and on October lard, \$10.10 to \$10.25. For the purposes of the table \$9.82 and \$10.17 would have been used respectively.

### Cash and Futures Price Range.

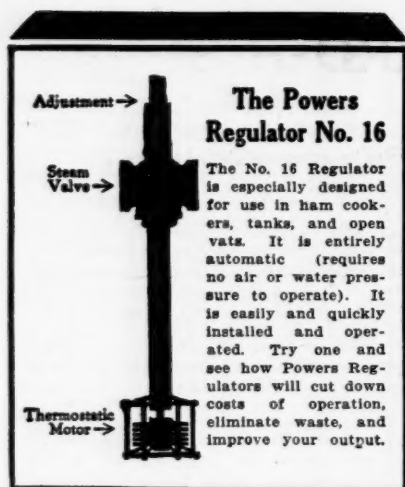
The ranges were not always as narrow as this. During the war the spread on many classes of provisions attained unusual sizes, in two cases reaching \$9.50 on spot, or cash, mess pork, and \$11.00 on mess pork futures. Over the period 1911 to 1921 inclusive, the following mean ranges were found to hold for each class

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## TRY ONE!

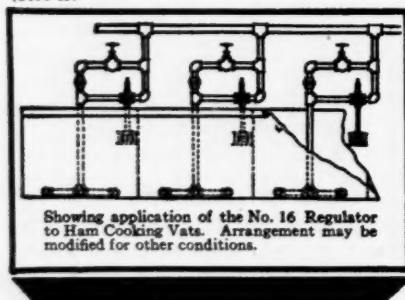
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of provisions, with average deviations and coefficients of variability as indicated:

	Mean range.	Average Coefficient of deviation.	variability.
Lard (spot) .....	\$1.24	\$0.89	55.6
Lard (futures).....	1.14	.73	64.0
Ribs (spot).....	2.14	.80	37.4
Ribs (futures).....	1.61	.65	64.4
Mess pork (spot).....	2.85	1.57	59.2
Mess pork (futures).....	2.08	1.40	67.3

The mean range indicates the average spread between the upper and lower limits in the quotations, while the average deviation indicates the average amount that the different ranges varied from the mean. The larger the deviation, the greater is the variability in the price ranges as quoted, and the less stable the trade.

This does not necessarily mean there is more speculation, but that the commerce is not as well organized, either due to fluctuations in supply or demand, or to difficulties in processing and distribution. The coefficient of variability is a measure of the deviation in terms of the mean, and shows up the variability in a percentage so that one class of prices may be compared with the other. It is obtained by dividing the average deviation by the mean.

In the foregoing table it will be seen that in each case there is considerable variability in the spot prices as evidenced by the coefficients, with an increase in the variability of the corresponding futures. Thus:

	Spot.	Future.	Increased variability.
Lard .....	55.6	61.0	8.4
Short ribs .....	37.4	61.4	27.0
Mess pork .....	51.2	67.3	8.1

### Futures Good Index of Price.

In the case of lard and mess pork, the evidence is pretty clear that the guess work on future prices has become so refined that there is little greater variability in quotations on prices for future delivery than there is in immediate cash sales. Just why short ribs show the big increase they do, seemed to be more a feature of the statistics than a factor in the trade.

The most important fact was the development by correlation of the accuracy of futures as an index of spot prices at the time of delivery. The result is shown in the following table:

Correlation between			
"spots" and—	Lard.	Short ribs.	Mess pork.
5 month futures.....	.8920-.9203	.8458-.9296	.9374-.9129
4 month futures.....	.9139-.9151	.8972-.9172	.8884-.9205
3 month futures.....	.9372-.9107	.9448-.9097	.9236-.9135
2 month futures.....	.9965-.9053	.9571-.9070	.9516-.9381
1 month futures.....	.9904-.9015	.9847-.9026	.9797-.934

It is very interesting to note how the correlations increase month by month as the date of delivery approaches. Only one exception exists, the five-month future on mess pork during the last ten years has been more accurate than the three months' future, but in the latter case the difference is only .0118, while the probable error is .0187.

As judged by these figures futures are almost as accurate indices of price as are the actual cash prices at time of delivery. The constant revision of them from day to day makes them quite as valuable a standard for basing business judgments as the cash market for immediate trading. However, trading must always be done in large enough volume to allow for offsetting mischances between date of purchase and date of delivery.

### CANADIAN HOG MARKETS.

Sales of hogs at chief Canadian centers for the week ending August 24, 1922, are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture with top prices for selects, as compared to a week and a year ago:

	Sales	Same Week	Top price selects—	Same Week	Top price selects—
	Week ending Aug. 24, 1921.	Week ending Aug. 17, 1921.	Week ending Aug. 24, 1921.	Week ending Aug. 17, 1921.	Week ending Aug. 17, 1921.
Toronto (U. S. Y.).....	5,057	4,188	3,464	\$13.75	\$13.00
Montreal (Pt. St. Chs.).....	1,816	2,333	2,067	13.25	12.50
Montreal (E. End).....	1,296	1,601	1,331	13.25	12.50
Winnipeg.....	1,450	1,203	1,575	12.25	13.00
Calgary.....	703	473	943	11.50	13.75
Edmonton.....	990	492	1,101	10.50	13.00
Prince Albert.....	64	.....	.....	11.75	.....
Moose Jaw.....	.....	.....	.....	.....	.....

### BRITISH PROVISION MARKET.

(Special Report to The National Provisioner.)

Liverpool, England, August 19, 1922.—

The position on American bacon here has been generally firm throughout the week. The demand has been quietly steady, but sellers are showing more reserve, in view of the moderate stocks of all classes of bacon at present coming on the market. The firmness is most marked on clear bellies which are hard to obtain, and prices are fully held at 96/— to 100/—, Cumberlands are in moderate request, chiefly for light and medium averages, whilst Wiltshires are wanted and not plentiful at 116/— to 120/—.

On hams there has been a distinctly better feeling during the week, and prices have improved well above the worst. The low prices which hams were offering at induced some speculative buying, and the improvement has been helped along by better weather conditions. Lard on spot is only sparingly offered and a firm feeling prevails. The position on American bacon is improved by the shortage of Irish, and the firmness and moderate supplies of Danish and Canadian.

### FOREIGN EXCHANGE SITUATION.

Editor's Note.—This statement is prepared weekly by the Institute of American Meat Packers from information obtained from The Merchants Loan & Trust Company, Chicago, Illinois.

Country and monetary unit.	Par value in U. S. money.	Value on Aug. 31, 1922.
Austria—Krone .....	\$0.233	\$0.00015
Belgium—Franc .....	.193	.0723
Czechoslovakia—Krone .....	.....	.0327
Denmark—Krone .....	.268	.2148
Finland—Finnmark .....	.193	.0215
France—Franc .....	.193	.0761
Germany—Mark .....	.238	.0006
Great Britain—Pound .....	4.866	4.40
Greece—Drachma .....	.193	.0285
Italy—Lira .....	.193	.0438
Japan—Yen .....	.498	.4785
Jugo-Slavia—Krone .....	.....	.0028
Netherlands—Florin .....	.492	.3896
Norway—Krone .....	.268	.1680
Poland—Polish Mark .....	.....	.000115
Roumania—Leu .....	.193	.0075
Russia—Rouble .....	.515	.....
Servia—Dinar .....	.193	.0110
Spain—Peseta .....	.193	.1553
Sweden—Krona .....	.368	.2650
Switzerland—Franc .....	.193	.1903
Turkey—Turkish Pound .....	4.40	.....

\*No par of exchange has been determined upon and will probably not be fixed until after the Allies have decided upon all of the requirements from those countries.

### EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending Aug. 26, 1922, with comparisons:

	PORK, BBLs.		From Nov. 1, 1921, to Aug. 26, 1922.
	Week ended Aug. 26, 1922.	Week ended Aug. 27, 1921.	
United Kingdom.....	115	67	5,241
Continent .....	735	583	13,201
So. and Cent. Amer. ....	.....	.....	1,637
West Indies .....	.....	.....	7,928
E. N. A. Colonies.....	100	.....	470
Other countries.....	.....	.....	705
Total .....	850	1,380	28,280

BACON AND HAMS, LBS.		
	Week ended Aug. 26, 1922.	Week ended Aug. 27, 1921.
United Kingdom.....	9,719,000	10,444,000
Continent .....	2,562,500	2,301,500
So. and Cent. Amer. ....	.....	67,000
West Indies .....	.....	881,000
E. N. A. Colonies.....	.....	96,000
Other countries.....	22,500	96,000
Total .....	9,304,000	13,880,500

LARD, LBS.		
	Week ended Aug. 26, 1922.	Week ended Aug. 27, 1921.
United Kingdom.....	6,675,848	4,038,000
Continent .....	7,596,515	15,143,040
So. and Cent. Amer. ....	25,000	365,000
West Indies .....	.....	925,600
E. N. A. Colonies.....	.....	40,000
Other countries.....	5,600	406,000
Total .....	14,302,963	20,915,985

RECAPITULATION OF THE WEEK'S EXPORTS.		
From—	Pork, lbs.	Bacon and hams, lbs.
New York.....	850	3,798,000
Boston .....	.....	118,000
New Orleans .....	.....	5,388,000
Montreal .....	.....	579,000
Total, week .....	850	9,304,000
Previous week.....	2,161	12,513,000
Two weeks ago.....	1,424	12,334,200
Cor. week, 1921.....	1,380	13,886,500

Comparative summary of aggregate exports, in lbs., from Nov. 1, 1921, to Aug. 26, 1922:		
	1921 to 1922.	1920 to 1921.
Pork .....	5,656,000	8,302,600
Bacon and hams.....	428,553,917	506,813,987
Lard .....	498,062,616	695,963,007



# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW.**—The market continues rather quiet, but the undertone is very steady with offerings well held, and mostly above buyers' ideas. Most of the operations are in the extra grade, with the other grades nominal and outside tallows rather slow. Consumers are not inclined to follow advances immediately, owing to the action of lard and of cotton oil, and are influenced in their attitude somewhat by the possibilities of large supplies of cotton oil for the next season, and the possibilities of lower oil levels for the future. Export interest is slow, and the foreign markets rather featureless. At Liverpool Australian tallow was unchanged for the week with fine at 41 shillings and good mixed 38s 9d. At the London tallow auction 1,349 casks were offered and 600 casks sold. Prices were 6d. to 1s. lower.

At New York prime city was quoted at 5½¢ nominal; special loose, 6½¢ nominal; extra, 6½¢, and edible, 7½¢ nominal; extra, 6½¢, and edible, 7½¢@8¢ nominal. At Chicago packers' No. 1 was quoted at 6¼¢@6½¢; packers' prime at 7¼¢, and edible at 8¼¢.

**OLEO STEARINE.**—The market has been dull and steady. There were claims of recent export sales as low as 9¼¢, but there was no evidence of oil pressing on the market, and at New York oleo was maintained at 9¼¢ asked and at Chicago at 9¼¢@10¢.

**OLEO OIL.**—The market was slow but steady, with extra at New York 12¼¢ nominal; lower grades, 10¼¢ nominal, while at Chicago extra was quoted at 11¼¢@11½¢.

SEE PAGE 30 FOR LATER MARKETS.

**LARD OIL.**—The market was dull and steady notwithstanding weakness in pure lard. Edible at New York was quoted at \$1.08@1.10 per gallon; extra winter at 90¢; extra at 84¢; extra No. 1 at 78¢; No. 1 at 75¢, and No. 2 at 71¢.

**NEATSFOOT OIL.**—The market is spotted with demand for the better grades fair and for the poorer grades slow. At New York pure was quoted at 97¢@99¢; extra No. 1 at 78¢@83¢; No. 1 at 75¢@77¢, and cold-pressed, \$1.38@1.50.

**GREASES.**—A stronger tone was again in evidence, sellers asking higher prices, while consuming demand was slow in following the upturn. Export interest continued for choice, white grease. At New York yellow and choice house were quoted at 5¼¢@6¼¢; brown at 5¼¢@5½¢, and white at 8¼¢@8½¢, according to grade. At Chicago brown was 5¼¢@5½¢; house at 5¼¢@5½¢; yellow at 5¼¢@6¢, and choice white at 7¼¢@7½¢.

### CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, August 31, 1922, with comparisons, are reported to The National Provisioner as follows:

	Week ending Aug. 31, 1922.	Previous week, 1921.	Cor. week, 1921.
Armour & Co.	11,200	11,400	8,126
Anglo-Amer. Provision Co.	6,400	7,500	5,890
Swift & Co.	10,300	11,100	8,839
G. H. Hammond & Co.	6,400	7,900	5,484
Morris & Co.	9,200	9,100	6,352
Wilson & Co.	10,000	10,300	5,100
Royd-Lunham & Co.	4,800	5,300	3,500
Western Pkg. & Prov. Co.	10,800	11,900	8,900
Roberts & Oake	4,300	4,200	2,515
Miller & Hart	3,400	4,000	3,330
Independent Packing Co.	4,800	4,800	5,482
Brennan Packing Co.	5,400	5,700	2,918
Wm. Davies Co.	700	1,700	5,000
Others	8,100	8,100	5,000
Total	95,800	103,000	70,436

### CANADIAN MUTTON MARKETS.

Sales of sheep and lambs at chief Canadian centers for the week ending August 24, 1922, with top prices for good lambs,

compared to a week ago and a year ago, are reported by the Markets Intelligence Division of the Dominion Department of Agriculture as follows:

	Sales	Week	Week	Top price good lambs
	Week	ending	ending	Week
	Aug. 24, 1921.	Aug. 17, 1921.	Aug. 17, 1921.	Aug. 24, 1921. Aug. 17, 1921.
Toronto (U. S. Y.)	7,203	11,275	5,864	\$12.50 \$10.00 \$12.25
Montreal (Pt. St. Chs.)	4,812	5,854	5,840	10.00 8.00 10.00
Montreal (E. End)	4,017	2,135	3,454	10.00 8.00 10.00
Winnipeg	682	1,447	1,038	11.00 10.50 9.00
Calgary	535	875	1,448	10.25 7.75 10.50
Edmonton	620	328	170	9.00 8.00 8.50
Prince Albert	36	...	...	7.00 ... ..
Moose Jaw	...	...	...	... ..

### PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, August 30, 1922.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 31¢@33¢; green hams, 8-10 lbs., 18¢; 10-12 lbs., 18¢; 12-14 lbs., 18¢; green clear bellies, 8-10 lbs., 20¢; 10-12 lbs., 18¢; 12-14 lbs., 17¢; green rib bellies, 10-12 lbs., 18¢; 12-14 lbs., 17¢; sweet pickled clear bellies, 6-8 lbs., 19¢; 8-10 lbs., 19¢; 10-12 lbs., 18¢; 12-14 lbs., 17½¢ sweet pickled rib bellies, 10-12 lbs., 18¢; 12-14 lbs., 17¢; sweet pickled hams, 8-10 lbs., 19¢; 10-12 lbs., 19¢; 12-14 lbs., 18¢; dressed hogs, 16¢; city steam lard, 10¼¢; compound, 11¢@11½¢.

Pork loins, 8-10 lbs., 26¢; 10-12 lbs., 25¢; 12-14 lbs., 24¢; 14-16 lbs., 23¢; skinned shoulders, 16¢; boneless butts, 25¢; Boston butts, 17¢@18¢; lean trimmings, 15¢; regular trimmings, 9¢; spareribs, 8¢; neck ribs, 4¢; kidneys, 4¢; livers, 2¢; pig tongues, 16¢; pig tails, 9¢.

## Packinghouse By-Products Markets

### Blood.

Chicago, August 30, 1922.

The producers are holding at prices higher than the buyers will pay. It is reported that one car sold recently at \$4.25 on resale.

Unit ammonia.

Ground	\$4.25@4.35
Crushed and unground	4.00@4.15

### Digester Hog Tankage Materials.

Feeling is a little easier in digester. Sellers have reduced their ideas and offerings are a little more free. Sales are therefore taking place on a lower basis.

Unit ammonia.

Ground, 11½ to 12% ammonia	\$4.10@4.25
Unground, 10 to 11% ammonia	3.75@4.00
Unground, 7 to 9% ammonia	3.35@3.65

### Fertilizer Tankage Materials.

Demand for bone has fallen off, especially for unground bone, because it is impossible to get it on fall shipments.

Unit ammonia.

High grade, ground, 10-11% ammonia	\$3.50@3.65
Lower grade, unground, 6-9% ammonia	3.25@3.40
High grade, unground	3.25@3.40
Medium grade, unground	3.00@3.25
Low grade and country rend, unground	2.50@2.85
Hoof meal	3.00@3.25
Liquid stick	2.50@2.75
Hair tankage, dry, unground	2.50@2.75

### Bone Meals.

There is not much bone meal around. Sellers are holding at too high prices and there is practically no trading.

Per ton.

Raw, bone meal	\$34.00@36.00
Steamed, ground	24.00@26.00
Steamed, unground	20.00@22.00
Grinding hogs, pig toes, dry	28.00@30.00

### Cracklings.

The demand for cracklings is better than last week and is fairly good.

Per ton.

Pork, according to grease and quality	\$65.00@75.00
Beef, according to grease and quality	50.00@60.00

### GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, August 30.—Quotations in green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8-10 lbs. avg., 15½¢; 10-12 lbs. avg., 15½¢; 12-14 lbs. avg., 15½¢@15½¢; 14-16 lbs. avg., 15½¢@15½¢; 16-18 lbs. avg., 15½¢@15½¢; 18-20 lbs. avg., 15½¢@15½¢. Sweet pickled, 8-10 lbs. avg., 16¼¢@16¼¢; 10-12 lbs. avg., 16¼¢@16¼¢; 12-14 lbs. avg., 16¼¢@16¼¢; 14-16 lbs. avg., 16¼¢@16¼¢; 16-18 lbs. avg., 16¼¢@16¼¢; 18-20 lbs. avg., 16¼¢@16¼¢.

Skinned Hams—Green, 14-16 lbs. avg., 18¢@18½¢; 16-18 lbs. avg., 18¢@18½¢; 18-20 lbs. avg., 17½¢@18¢; 20-22 lbs. avg., 16½¢@17¢; 22-24 lbs. avg., 15½¢@16¢. Sweet pickled, 14-16 lbs. avg., 19½¢@20¢; 16-18 lbs. avg., 19½¢@19½¢; 18-20 lbs. avg., 19½¢@19½¢; 20-22 lbs. avg., 17½¢@18¢; 22-24 lbs. avg., 17½¢@18¢.

Picnic Hams—Green, 4-6 lbs. avg., 11¢@11¼¢; 6-8 lbs. avg., 10¼¢@10½¢; 8-10 lbs. avg., 9¢@9¼¢; 10-12 lbs. avg., 8½¢@8¾¢. Sweet pickled, 4-6 lbs. avg., 11¼¢@12¢; 6-8 lbs. avg., 10¼¢@10½¢; 8-10 lbs. avg., 9¢@9¼¢; 10-12 lbs. avg., 8½¢@9¢.

Clear Bellies—Green, 6-8 lbs. avg., 21½¢; 8-10 lbs. avg., 18½¢; 10-12 lbs. avg., 17¢; 12-14 lbs. avg., 16¢; 14-16 lbs. avg., 15½¢. Sweet pickled, 6-8 lbs. avg., 20½¢; 8-10 lbs. avg., 18½¢; 10-12 lbs. avg., 17¢; 12-14 lbs. avg., 16¢; 14-16 lbs. avg., 15½¢.

### NEW YORK LARD EXPORTS.

Exports of lard from New York from August 1 to August 30, 1922, according to unofficial reports, were 42,077,000 lbs.; tallow, 1,308,000 lbs.; grease, 3,344,800 lbs.; and stearine, 36,200 lbs.

### Glue and Gelatin Stock.

Jaws, skulls and knuckles are a little easier. With regard to sinews and pizels some producers are holding at \$25.00, and buyers set the high figure at \$21.00, with the consequence that there has been little trading.

	Per ton.
Calf stock	\$35.00@40.00
Edible pig skin strips	75.00@80.00
Rejected manufacturing bones	50.00@60.00
Horn piths	32.00@35.00
Cattle jaws, skulls and knuckles	28.00@30.00
Junk and hotel kitchen bones	22.00@24.00
Hog, calf and sheep bones	25.00@26.00
Sinews, pizels and hide trimmings	18.00@21.00

### Mfg. Bones, Horns and Hoofs.

The situation is about the same as last week. Horn offerings are limited and also offerings of manufacturing bones.

	Per ton.
No. 1 horns	\$225.00@235.00
No. 2 horns	175.00@225.00
No. 3 horns	100.00@150.00
Culls	25.00@30.00
Hoofs, black and stripped	32.00@35.00
Hoofs, white	60.00@70.00
Round shin bones, unassorted, heavies	60.00@65.00
Round shin bones, unassorted, lights	50.00@55.00
Flat shin bones, unassorted, heavies	55.00@60.00
Flat shin bones, unassorted, lights	45.00@50.00
Thigh bones, unassorted, heavies	60.00@65.00
Thigh bones, unassorted, lights	45.00@50.00

### Hog Hair.

Demand for hog hair has been good. Winter coil dried has been quoted at 3 cents and in general the market is better than last week.

### Pig Skin Strips.

The market during the past week has been mostly a nominal one with very little trading. No. 1 tanner stock sold this week at 5¼¢ per lb., with No. 2's and 3's going for gelatin purposes if government inspected at 4¢ per lb.



## JULY COTTON OIL EXPORTS.

Exports of cottonseed oil during July, 1922, were 1,624,770 lbs., compared with 7,289,754 lbs. in July, 1921. Cottonseed oil exports for the seven months' period ending July, 1922, amounted to 40,976,615 lbs., compared to 207,575,630 lbs. for the same period of 1921.

## NEW YORK COTTON OIL EXPORTS.

Exports of cottonseed oil from New York from August 1 to 30, 1922, according to unofficial reports, were 485 barrels.

## COTTON OIL SITUATION ANALYZED.

An analysis of the cottonseed oil situation for the season August, 1921, to July 31, 1922, with comparisons for the previous season of 1920-1921, based on the federal census reports, taking in the seed, the crude oil and the refined oil statistics, has been prepared by Aspegren & Co., and makes a very interesting study. It is as follows:

## MOVEMENT OF COTTON SEED AT CRUDE OIL MILLS.

	1921-22.	1920-21.
On hand beginning of season...	99,821	30,084
August	130,330	22,938
September	967,843	973,057
October	603,932	805,295
November	273,306	553,881
December	130,373	417,690
January	155,041	434,430
February	65,107	340,348
March	21,371	128,264
April	13,559	76,928
May	17,935	70,233
June	14,070	62,793
July	14,070	62,793

Total 3,017,923 4,175,645

	1921-22.	1920-21.
On hand beginning of season...	107,161	20,099
August	280,593	147,209
September	611,890	622,517
October	373,776	706,277
November	416,021	544,459
December	329,961	526,622
January	297,118	496,486
February	214,911	461,979
March	82,455	237,245
April	36,210	124,464
May	21,823	100,284
June	20,530	71,545
July	20,530	71,545

Total 3,001,449 4,069,166

	1921-22.	1920-21.
On hand beginning of season...	99,821	30,084
August	23,109	2,839
September	263,627	105,495
October	345,953	350,540
November	30,156	99,038
December	144,553	8,848
January	109,824	110,084
February	161,477	62,203
March	149,814	121,681
April	61,088	111,113
May	22,651	62,189
June	3,888	21,051
July	5,551	8,752

On hand end of month 122,990 32,923

	1921-22.	1920-21.
August	386,917	138,418
September	732,570	488,958
October	762,726	527,996
November	618,173	596,844
December	418,349	486,760
January	256,872	424,557
February	107,008	302,926
March	45,970	191,813
April	23,319	129,624
May	19,431	108,573
June	13,880	99,821
July	13,880	99,821

Seed receipts at crude mills season 2,918,102 4,145,561

On hand beginning of season 99,821 30,084

Total 3,017,923 4,175,645

Of which was crushed 3,001,449 4,069,166

Destroyed at mills 2,594 6,538

On hand end of season 13,880 99,821

13,880 tons seed on hand at 300 lbs. crude oil per ton is equivalent to 4,104,000 lbs. crude oil, which at 9% refining loss equals 3,789,240 lbs. refined oil, or 9,473 barrels.

## MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

	1921-22.	1920-21.
On hand beginning of season...	8,908,066	11,040,625
August	29,630,396	4,992,706
September	89,802,967	42,849,787
October	186,444,041	195,137,489
November	173,574,011	224,341,196
December	131,961,240	176,245,184
January	100,705,624	170,569,123
February	91,321,217	162,622,918
March	72,236,706	149,305,474
April	27,909,896	78,810,653
May	12,389,379	47,290,712
June	7,114,709	33,461,586
July	5,825,380	23,556,482

Total 937,523,632 1,320,223,904

## Shipments—

	1921-22.	1920-21.
August	29,947,251	7,639,034
September	63,387,588	25,217,718
October	161,857,193	145,168,785
November	158,833,218	183,609,946
December	131,831,255	181,866,195
January	102,866,090	163,556,600
February	114,579,405	145,325,584
March	81,565,741	157,735,934
April	43,712,135	124,303,204
May	21,936,575	82,254,350
June	12,232,440	61,967,176
July	11,316,872	83,164,258

934,056,333 1,311,226,488

## Increase or decrease—

	1921-22.	1920-21.
On hand beginning of season...	8,908,066	11,040,625
August	316,855	2,666,329
September	26,445,379	17,632,069
October	24,586,848	49,968,704
November	14,740,793	41,731,220
December	109,855	5,137,011
January	2,161,058	1,014,815
February	23,258,188	17,278,850
March	9,320,035	8,430,490
April	16,102,239	45,512,551
May	9,547,196	34,963,638
June	5,117,731	28,440,464
July	5,491,492	9,607,776

On hand end of month 13,880 99,821

	1921-22.	1920-21.
August	8,591,211	8,374,296
September	35,036,590	28,066,305
October	59,623,438	75,975,069
November	74,474,216	111,580,278
December	72,313,180	118,584,066
January	49,054,992	135,862,955
February	39,725,957	127,432,495
March	23,623,718	81,916,944
April	14,076,522	46,868,306
May	8,958,791	18,515,842
June	3,467,299	8,908,066

\*Does not include 89,350 pounds destroyed at mills.

## DISTRIBUTION OF CRUDE OIL HOLDINGS.

	May 31, 1922.	June 30, 1922.	July 31, 1922.
At mills	14,076,522	8,958,791	3,467,299
At refineries	2,776,873	1,272,420	1,042,407
In transit to refineries and consumers	6,947,750	1,962,480	2,387,790

Total 23,801,145 12,193,691 6,897,496

8,897,496 lbs. crude oil at 9% refining loss equals 8,276,721 lbs. refined oil, or 15,892 barrels.

## CONSUMPTION OF CRUDE OIL AS CRUDE OIL.

	June, 1922.	July, 1922.
At refineries beginning of season	4,346,848	4,346,848
In transit beginning of season	5,507,880	5,507,880
Shipped from crude mills up to last day of month indicated	922,739,461	934,056,333
Total accountable for	932,594,189	943,911,061
Used in refining	903,708,168	912,682,568
Left to account for	28,886,021	31,228,493
Of which on hand at refineries and in transit	3,234,900	3,430,197

Disappearance during season up to last day of month indicated 25,651,121 27,798,296

Of which accountable for by exports of crude oil 38,078,040

Consumed in U. S. A. as crude None

## REFINED OIL.

	1921-22.	1920-21.
On hand beginning of season...	228,263,633	297,741,580
August	30,172,028	11,020,195
September	44,499,807	15,199,663
October	51,783,953	83,707,041
November	143,590,037	156,963,187
December	118,267,176	179,036,219
January	92,917,514	140,421,650
February	98,120,637	141,412,864
March	80,485,139	144,182,262
April	51,783,953	114,982,933
May	24,347,553	79,229,655
June	16,819,090	62,992,091
July	7,830,977	41,200,415

Total 1,068,046,638 1,468,089,694

Delivered consumers

	1921-22.	1920-21.
August	103,199,080	78,000,028
September	101,125,013	73,833,319
October	96,712,607	107,919,605
November	71,585,567	109,154,817
December	50,551,095	100,302,314
January	75,214,788	123,867,513
February	84,277,627	98,534,785
March	76,025,588	110,209,346
April	48,258,177	110,386,611
May	72,050,023	118,091,653
June	60,545,155	97,402,506
July	54,458,490	112,554,864

Total 903,603,929 1,239,826,061

Increase or decrease—

	1921-22.	1920-21.
On hand beginning of season...	228,263,633	297,741,580
August	73,927,261	67,048,833
September	65,623,206	68,633,556
October	28,246,496	24,212,564
November	72,004,470	47,808,370
December	67,715,571	78,733,905
January	17,054,137	17,054,137
February	13,843,010	42,878,079
March	10,469,542	33,972,883
April	3,505,776	4,596,294
May	48,302,470	38,801,998
June	43,726,063	34,410,415
July	46,927,513	71,354,149

## On hand end of month

	1921-22.	1920-21.
August	155,236,372	230,692,747
September	89,611,166	172,059,061
October	117,857,662	177,846,527
November	189,862,132	195,654,897
December	257,577,703	274,588,802
January	275,280,429	291,442,939
February	289,123,439	334,321,018
March	299,592,981	368,292,901
April	303,098,757	372,890,195
May	254,796,287	334,028,197
June	211,070,222	290,617,782
July	164,442,700	228,263,633

SHIPMENTS REFINED OIL.

	1921-22.	1920-21.
August	4,088,123	2,509,547
September	6,353,315	4,144,862
October	8,450,579	8,548,570
November	3,033,884	18,231,215
December	5,054,022	37,471,254
January	4,915,632	66,458,248
February	3,546,072	35,321,574
March	4,080,058	28,138,936
April	59,737,136	16,720,396
May	2,288,293	14,943,646
June	2,062,217	11,967,130
July	Not available	6,386,924

Total Not available 248,644,302

## Export pounds—

	1921-22.	1920-21.
August	98,511,166	75,658,481
September	103,778,898	69,688,457
October	88,261,728	101,571,035
November	68,511,683	90,923,002
December	45,497,583	62,831,090
January	70,299,158	96,909,295
February	59,737,136	63,213,211
March	71,945,530	82,070,410
April	46,440,981	93,686,215
May	70,361,730	103,146,007
June	58,452,938	85,433,376
July	Not available	106,167,640

Total Not available 991,181,759

## Total pounds—

	1921-22.	1920-21.
August	103,199,289	78,069,028
September	110,125,013	73,833,319
October	96,712,607	107,919,605
November	71,585,567	109,154,817
December	50,551,095	100,302,314
January	75,214,788	123,867,513
February	84,277,627	98,534,785
March	76,025,588	110,209,346
April	48,258,177	110,386,611
May	72,050,023	118,091,653
June	60,545,155	97,402,506
July	54,458,490	112,554,864

Total 903,603,929 1,239,826,061

\*In regards to exports, the Government did not start separating crude oil exports from refined oil exports until January 1, 1922. In view of the fact that the duty on refined oil to Canada is practically prohibitory we can safely assume that all shipments to Canada have been of crude oil. In compiling our figures of exports for the periods prior to January 1, 1922, we have taken the official figures of the exports to Canada as being crude oil and the balance refined oil, and separated crude oil and refined oil exports accordingly. From January 1, 1922, on, the Government, as stated above, separates them, and our figures are the official ones.

## REFINED OIL—Summary in Barrels of 400 Pounds.

	Produced	
	1921-22.	1920-21.
Old crop stock	570,659	744,354
August	75,430	75,556
September	111,250	37,999
October	312,398	209,268
November	358,975	392,408
December	295,668	447,591
January	292,293	351,064
February	245,302	353,532
March	126,238	360,456
April	129,410	287,457
May	66,869	198,078
June	42,647	157,480
July	19,578	108,001

## VEGETABLE OILS

### WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

**Market Inactive — Government Cotton Crop Report Awaited—Price Changes Narrow—Sentiment Mixed—Relief Buying of Compound—Cash Trade Moderately Active—Cotton Reports Pessimistic—Lard Tone Heavy.**

The past week in cotton oil features on the New York Produce Exchange has been exceptionally quiet, with a waiting attitude in evidence in all quarters, and a disposition among professionals to operate cautiously until after the issuance of the Government cotton report. As a result, the market backed and filled within a narrow range, with the undertone barely steady and with sentiment decidedly mixed. For a time September liquidation was in evidence, and support in the current position was poor, owing to fears of deliveries, but no tenders were put out so far this week. Advices as to cash demand indicated only a moderate trade passing, and in some quarters it was evident that a recovery had not yet been accomplished from the disappointment over the last government oil consumption figures.

The cotton market was persistently strong, with continuous unfavorable re-

ports from the south, and with a more or less general complaint of dryness in the western belt. There were some showers in Texas, but the rains covered only a small portion of the area, and the government's weekly weather report indicated that the crop continued to go back.

#### Oil Market Conservative.

The underlying features were sufficiently mixed to make for conservatism, and instead of increasing speculation, as to the next movement of prices, brought about a very quiet market and one where it was difficult to size up the situation for the immediate future.

The lard market was heavy most of the time, and was within a few points of the season's lows, while cotton was within striking distance of the season's highs, at times. Lard demand was reported quite good in the west, and hogs were generally speaking firm, but liquidation of lard futures was on, and packers' support was insufficient to maintain the market. A great deal was heard of decreasing stocks, and a rapid prospective reduction following the beginning of September, but the relative cheapness of corn appeared to act as a hindrance to outside interest on the long side of its provisions.

Reports on corn of late have pointed to a very sharp reduction in the crop compared with the last government report, with some anticipating the next government report to show as low as 2,800,000,000 bu., or over 200,000,000 bu. less than

the last report. Notwithstanding this news, it was difficult to enhance corn values materially, in face of a good export corn demand, and every prospect of the foreign demand remaining active throughout the season.

#### Big Cotton Oil Export Slump.

July oil exports were officially placed at around 4,000 bbls., against 18,000 bbls. in July last year, and the exports for the twelve months last season were 215,000 bbls., against 717,000 bbls. the previous year, a poor showing—in fact the greatest loss in foreign trade of any of the commodities. The export situation cannot be ignored this season, with prospective larger supplies than last year, but the problem of reviving trade now that Europe has become accustomed to the cheaper Oriental oils, more so than ever before, will be a difficult one.

Aside from Relief buying of compound for export, there was little in the export oil situation. About the middle of the month the Relief placed an order for a million pounds of compound, and another order was placed this week for around 400 tons, or approximately 800,000 lbs. It was not disclosed which Committee was buying, but it was thought that the Russian Relief was in the market, as the Russian committees have been picking up other commodities for shipment to Petrograd before that harbor closes for the winter.

Early in the week crude oil was dull

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IN

PRINCIPAL EASTERN CITIES

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The Gulf & Valley Cotton Oil Co., Ltd., New Orleans, La.  
The International Vegetable Oil Co., Savannah, Ga.



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and strong, at 7½¢ bid southeast, 7.30¢ sales, Texas immediate, and 7¼¢ first ten days September. Offerings increased, however, later in the week, and the undertone was easier, with southeast immediate 7¼¢ nominal, Texas prompt 7¼¢ asked, and Texas first twenty days September seven cents asked. Deferred shipment Texas was nominal at 6½¢, while offerings of Texas bleachable, October-November-December shipment, were available at 6½¢.

#### Allay Coal Shortage Fears.

The coal shortage in the eastern part of the belt led to fears of possibly delayed crude output, but the later developments eliminated this, as the report gained ground that cotton oil mills and gins would receive preference in coal supplies, so as not to delay the cotton movement, and also by the continual improvement in the coal mining labor situation.

#### Refined Oil Consumption.

The export reports issued for July enables a comparison to be made of the domestic and export distribution of refined cottonseed oil for the past season as follows:

	1921-22.	1920-21.
Stock refined oil, Aug. 1, lbs.	228,262,000	297,742,000
Production, 12 months.....	839,783,000	1,170,348,000
Total supply.....	1,068,045,000	1,468,190,000
Exports, 12 months, lbs.....	85,949,000	286,876,000
Stocks, July 31, lbs.....	164,443,000	228,262,000
Total exports and stocks, lbs.	249,492,000	515,142,000
Balance domestic consumption, 12 months, lbs.....	827,553,000	953,048,000
July, domestic consumption, equal in bbls.....	132,000	263,000
12 months, domestic consumption, equal in bbls.....	2,069,000	2,382,000
Exports in July, bbls.....	4,000	18,000
Exports, 12 months, in bbls.....	215,000	717,000
Consumption, domestic and exports, 12 months.....	2,256,000	3,099,000

**J. G. Gash & Co., Inc.**

**25 Beaver Street  
NEW YORK**

Cable address: Joegash

**Fats, Oils, Greases  
Cotton Seed Products**

**Cotton Oil Options on the New  
York Produce Exchange**

Thursday, August 24, 1922.  
COTTONSEED OIL.—Market transactions:

	Sales.	Range.		Closing.	
		High.	Low.	Bid.	Asked.
Spot .....				950 a	1000
Aug. ....				950 a	1000
Sept. ....	1200	965	945	957 a	960
Oct. ....	500	889	872	880 a	885
Nov. ....	700	804	800	799 a	800
Dec. ....	2500	803	795	798 a	800
Jan. ....	2600	802	796	797 a	798
Feb. ....	1300	805	797	798 a	800
March ....	2600	814	807	805 a	809
Total sales, including switches, 11,400					
Prime Crude S. E. Nominal.					

Friday, August 25, 1922.

	Sales.	Range.		Closing.	
		High.	Low.	Bid.	Asked.
Spot .....				950 a	988
Aug. ....				950 a	985
Sept. ....	2400	955	933	932 a	934
Oct. ....	4700	880	856	855 a	856
Nov. ....	1100	797	792	782 a	789
Dec. ....	3500	798	784	781 a	785
Jan. ....	1300	797	785	785 a	790
Feb. ....	1800	799	787	786 a	788
March ....	400	807	795	795 a	796
Total sales, including switches, 16,000					
Prime Crude S. E. Nominal.					

Saturday, August 26, 1922.

	Sales.	Range.		Closing.	
		High.	Low.	Bid.	Asked.
Spot .....				950 a	960
Aug. ....				960 a	960
Sept. ....	800	940	935	937 a	938
Oct. ....	500	860	856	857 a	858
Nov. ....	200	789	786	785 a	790
Dec. ....	400	787	782	782 a	786
Jan. ....	1100	785	785	785 a	787
Feb. ....				787 a	790
March ....	400	800	798	795 a	800
Total sales, including switches, 3,800					
Prime Crude S. E. Nominal.					

Monday, August 28, 1922.

	Sales.	Range.		Closing.	
		High.	Low.	Bid.	Asked.
Spot .....				960 a	960
Aug. ....				960 a	960
Sept. ....	2600	940	928	928 a	935
Oct. ....	1700	858	854	854 a	856
Nov. ....	400	790	787	786 a	787
Dec. ....	400	787	787	781 a	783
Jan. ....	1000	790	784	783 a	784
Feb. ....	800	791	788	785 a	787
March ....	1400	804	798	795 a	797
Total sales, including switches, 8,900					
Prime Crude S. E. 750 bid.					

Tuesday, August 29, 1922.

	Sales.	Range.		Closing.	
		High.	Low.	Bid.	Asked.
Spot .....				950 a	950
Sept. ....	2600	937	925	933 a	935
Oct. ....	1500	863	850	859 a	860

Nov. ....	600	788	785	787 a	789
Dec. ....	1100	787	784	785 a	786
Jan. ....	800	788	785	785 a	786
Feb. ....	900	788	784	786 a	787
March ....	700	800	798	795 a	800
April ....				798 a	810
Total sales, including switches, 8,200					
Prime Crude S. E. 750 bid.					

Wednesday, August 30, 1922.

	Sales.	Range.		Closing.	
		High.	Low.	Bid.	Asked.
Spot .....				930 a	940
Sept. ....	1500	931	915	911 a	914
Oct. ....	800	861	849	845 a	848
Nov. ....	300	787	784	783 a	784
Dec. ....	700	786	782	780 a	783
Jan. ....	4900	785	780	780 a	781
Feb. ....				780 a	785
March ....	800	798	793	792 a	793
April ....				792 a	799
Total sales, including switches, 9,000					
Prime Crude S. E. 725 nominal.					

Thursday, August 31, 1922.

Weak. September closed 51 points lower, October 25 lower and forward months generally 3 to 7 points net lower. Sales, 29,200 barrels. Prime crude, 6.75¢ nominal; prime summer yellow spot, 8.60¢@9.00¢; September, 8.60¢; December, 7.75¢; March, 7.87¢, all bid.

SEE PAGE 36 FOR LATER MARKETS.

**COCOANUT OIL.**—A more mixed view was noticeable among the trade, but the market was only steady, and persistent claims are heard that speculative interests still hold considerable oil, which will be liquidated sooner or later. Demand from consumers was limited, and the market generally inactive. Manila oil is nominal. At New York Ceylon type in barrels is quoted at 8¼¢@8½¢; tanks, coast, 6½¢@7¢; Cochín, barrels, New York, 9¢@9½¢; tanks, 8¼¢@8½¢; edible, bbls., New York, 9¢@10¼¢.

**SOYA BEAN OIL.**—There is very little interest in this oil, and the outlook for a larger trade is not promising. Offerings of Oriental bean oil, 6½¢, bulk coast, failed to result in much interest. At New York crude in barrels is quoted at 11¼¢@11½¢; blown at 11¼¢@12¢; deodorized, barrels, New York, 12¢@12¼¢, and Pacific coast, tanks, 9¢@10¢.

**PEANUT OIL.**—The volume of trade was limited, and while supplies are not large, consumers are showing a waiting attitude, influenced by the unsteady conditions in other oils. Oriental oil is nominal. Crude in barrels, New York, is quoted at 11¼¢@11½¢; refined in barrels, 12¢@12½¢, and tanks, f. o. b. mills, 9¼¢@9½¢.

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Refiners of all Grades of

## COTTONSEED OIL

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On the New York Produce Exchange



<b>COTTONSEED OILS</b> Union Pure Salad Oil Union Choice Butter Oil Supreme White Butter Oil I.X.L. Cooking Oil Aco White Cooking Oil A. C. O. Co. Choice Summer White B Prime Summer White Sun Prime Summer Yellow Union Cottonseed Stearine	<b>OTHER OILS</b> Refined deodorized Coconut Oil Refined deodorized Peanut Oil Refined deodorized Corn Oil	<b>EXPORTERS</b> <b>LARD and SHORTENINGS</b> Wilcox Lard Boar's Head Shortening Cottolene Snowwhite Shortening Fairco Shortening
<b>REFINERS</b> Cotton Linters Cottonseed Cake and Meal Fulling and Scouring Cottonseed Soap		
<b>MANUFACTURERS</b>		
<b>THE AMERICAN COTTON OIL COMPANY</b> <b>THE H.K. FAIRBANK COMPANY</b> 65 Broadway, New York      Cable Address: "AMCOTOIL"		

**CORN OIL.**—With supplies rather small, and production limited, corn oil is firm, but consumers are not showing much desire to take hold, particularly on advances. Corn crop reports have been decidedly less favorable. At New York crude in barrels was quoted at 10½¢@10¾¢; refined at 11½¢; tanks, Chicago, 8¾¢.

**PALM OIL.**—The market is stronger with some demand from soap manufacturers, and there is some tendency to believe that the tariff on Oriental oils will develop a greater demand for palm oil. At New York Lagos spot was 6¾¢@7¢; shipment 7@7¼¢, and Niger, casks, 6@6½¢.

**PALM KERNEL OIL.**—The market is dull, and this oil is out of the running temporarily, owing to the comparative cheapness of other oils. At New York imported is quoted at 8¼¢@8½¢.

**COTTONSEED OIL.**—Demand fair with the undertone steady. Prime summer yellow, spot, barrels, New York, 10¾¢; southeast and Texas, immediate crude, 7¼¢; deferred Texas crude, 6@6½¢; immediate bleachable, 9¼¢@9½¢; Texas, Oct.-Nov.-Dec., bleachable, 6½¢ asked.

#### MARGARIN AND DAIRY EXPORTS.

Exports of dairy products, oleomargarin and eggs from the United States for the month of July, 1922, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

Destination.	Butter.	Oleo-	Cheese.	Eggs.
Europe:	Pounds.	Pounds.	Pounds.	Dozens.
Sweden .....	1,919,596	28,391	5,671	198,000
United Kingdom .....	225	.....	10	.....
Miscellaneous .....	.....	.....	.....	.....
<b>North America:</b>				
Bermuda .....	1,950	2,220	350	3,570
Canada .....	43,726	886,447	12,829	163,969
Newfoundland and Labrador .....	.....	5,130	.....	.....
<b>Central America—</b>				
Br. Honduras .....	7,337	1,750	8,239	420
Costa Rica .....	3,650	400	1,293	.....
Guatemala .....	2,957	200	2,725	.....
Honduras .....	15,446	.....	8,685	11,000
Nicaragua .....	4,749	.....	3,144	.....
Panama .....	73,358	12,300	19,670	60,000
Mexico .....	60,050	4,393	101,505	867,741
<b>West Indies—</b>				
Barbados .....	8,350	5,000	84	.....
Cuba .....	9,002	.....	89,089	1,220,580
Dom. Republic .....	24,833	3,853	6,948	.....
Fr. W. Indies .....	7,040	.....	619	.....
Haiti .....	24,954	.....	3,740	.....
Jamaica .....	13,605	8,100	43,958	270
Oth. Br. W. Ind. .....	13,662	19,950	6,560	1,170
Trin. and Tob. .....	60,220	.....	9,355	.....
Virgin Is. of U. S. .....	14,263	2,300	7,060	10
Miscellaneous .....	1,598	400	1,030	.....
<b>South America:</b>				
Bolivia .....	4,370	.....	.....	.....
Br. Guiana .....	40,236	.....	.....	.....
Colombia .....	15,316	.....	2,963	.....
Peru .....	39,470	.....	499	.....
Venezuela .....	4,520	.....	970	.....
Miscellaneous .....	1,480	.....	.....	.....
<b>Asia:</b>				
Br. India .....	98	.....	750	.....
China .....	7,067	.....	14,543	.....
Chosen .....	2,874	.....	238	.....
Hongkong .....	.....	.....	2,366	.....
Japan .....	4,080	.....	2,915	.....
<b>Oceania:</b>				
Philippine Is. ....	20,435	.....	2,505	.....
Miscellaneous .....	751	.....	1,503	540
<b>Africa:</b>				
Miscellaneous .....	127	.....	444	.....
<b>Tot., July, 1922</b> .....	<b>2,450,804</b>	<b>180,834</b>	<b>983,236</b>	<b>2,528,500</b>
<b>Tot., July, 1921</b> .....	<b>531,078</b>	<b>125,031</b>	<b>2,200,800</b>	<b>2,113,640</b>
<b>Jan.-July (inc.), 1922</b> .....	<b>7,241,963</b>	<b>1,063,961</b>	<b>3,346,733</b>	<b>17,186,390</b>
<b>Jan.-July (inc.), 1921</b> .....	<b>5,824,977</b>	<b>2,347,786</b>	<b>9,484,796</b>	<b>16,300,444</b>

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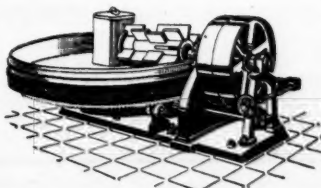
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#### NEW BEAN OIL BEING MADE.

The growing use of vegetable oils for salads and cooking purposes has prompted the manufacture of a highly refined bean oil at Darien, Manchuria, and soon the European and Japanese markets will be supplied with this new product, according to General Pontius. The product is sold in bottles, tins or barrels, according to the market needs.

#### JULY OLEOMARGARINE OUTPUT.

Official government reports just compiled of the output of oleomargarine for the month of July, 1922, as shown by revenue stamp sales, indicate that the production for that month was 303,730 pounds colored and 14,670,100 pounds uncolored, a total of 14,973,830 pounds. This is about

5,000,000 pounds more than the production for the preceding month and 4,390,000 pounds more than the same month a year ago. Official figures of oleomargarine production in the United States for the last 13 months are as follows:

	Pounds.
July, 1921 .....	10,583,774
August .....	17,803,478
September .....	17,722,708
October .....	21,486,948
November .....	17,565,416
December .....	19,411,203
January, 1922 .....	16,887,396
February .....	12,194,000
March .....	15,262,577
April .....	13,685,849
May .....	12,764,945
June .....	10,040,200
July .....	14,973,830

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### CANADIAN PACKER'S DEATH.

Robert C. Fearman, president of W. A. Fearman Company, Ltd., Hamilton, Ont., well known Canadian packers, died recently after a short illness following an operation. Born in 1859, Mr. Fearman on graduating from college entered the packing business founded by his father. This he did much to build up into the present organization. For many years he took a prominent part in public affairs and his death will be regretted by his many friends in the packing industry and elsewhere.

### FIRST TO USE S. A. CABLE.

The first messages went out over the new direct transcontinental Western Union cable connecting the United States with South America last Tuesday August 29th. One of the messages went to the

president and members of Bolsa de Comercio, Montevideo, Uruguay, and the other to the president and members of Confederation Argentina del Comercio de la Industria and de la Produccion, Buenos Aires, Argentine Republic. The messages were signed by Nelson Morris, chairman of the board of directors of Morris & Company, and read as follows: "We congratulate you upon this historic opening of the Western Union continental cable service, and rejoice that this memorable event in the world's progress unites our countries in closer bonds of friendship and esteem." The messages were sent direct from the cable offices of Morris & Company at the Union Stock Yards, through the terminals of Miami, Isle of Barbados in the West Indies, to Buenos Aires and Montevideo without rehandling over the entire distance of 8,000 miles in five minutes. Morris & Company have plants in both of these South American cities.

### MEAT EXPORTS IN JULY.

Official reports of exports of meat products for the month of July, 1922, show a total value of \$12,876,336, compared to \$16,338,689 in July, 1921. The total quantity exported in July, 1921, was 73,145,644 lbs., a slight increase over the previous month of June, when the exports totaled 68,220,447 lbs.

During July practically all the products show decreases compared with the same month in 1921, and the majority show decreases for the seven months' period ending July 1922, as compared with the same period in 1921.

The following products show export decreases for July compared with July, 1921: Canned beef, 79,000 lbs. less; fresh beef, 705,000 lbs. less; pickled beef, 400,000 lbs. less; 6,110,000 lbs. less; fresh pork, 5,862,000 lbs. less; pickled pork, 118,000 lbs. less; bacon, 15,587,000 lbs. less; hams and shoulders, 1,119,000 lbs. less; lard, 17,271,000 lbs. less; canned sausage, 71,000 lbs. less.

The only increase in exports for July, 1922, compared with July, 1921, was neutral lard, of which 718,000 lbs. more were exported in July, 1922, than in July, 1921.

For the seven months' period ending July, 1922, there were more decreases than for the same period in 1921. The following decreases are reported: Canned beef, 29,887,000 lbs. less; fresh beef, 7,050,000 lbs. less; oleo oil, 13,686,000 lbs. less; fresh pork, 34,035,000 lbs. less; bacon, 80,395,000 lbs. less; lard, 74,000,000 lbs. less; neutral lard, 3,650,000 lbs. less; canned sausage, 664,000 lbs. less.

Exports for the month of July, 1922, compared with those for July, 1921, are as follows:

	July, 1922.	July, 1921.
Beef, canned, lbs.	272,594	351,566
Value	\$78,453	\$80,918
Beef, fresh, lbs.	213,570	918,476
Value	\$38,049	\$117,018
Beef, pickled, etc., lbs.	2,016,409	2,418,262
Value	\$177,430	\$258,204
Oleo oil, lbs.	10,209,008	13,090,991
Value	\$1,110,362	\$1,252,989
Pork, fresh, lbs.	1,516,174	7,378,783
Value	\$416,927	\$1,135,744
Pork, pickled, lbs.	3,243,875	3,361,732
Value	\$394,883	\$415,747
Bacon, lbs.	32,584,106	48,171,465
Value	\$4,907,488	\$7,247,298
Hams and shoulders, lbs.	26,067,582	27,786,271
Value	\$5,899,989	\$5,816,849
Lard, lbs.	66,057,686	83,329,134
Value	\$8,062,578	\$10,167,843
Neutral lard, lbs.	2,188,647	1,470,900
Value	\$262,702	\$176,475
Sausage, canned, lbs.	61,128	132,378
Value	\$18,443	\$49,880
Lard compounds (con. animal fats), lbs.	1,071,115	4,152,423
Value	\$142,854	\$430,305
Margarine (animal fats), lbs.	180,834	125,031
Value	\$26,718	\$21,640
Lard compounds (vegetable fats), lbs.	1,262,090	.....
Value	158,167	.....
Margarine (vegetable fats), lbs.	22,918	.....
Value	\$3,716	.....

Exports for the seven months ending July, 1922, with comparisons, are reported as follows:

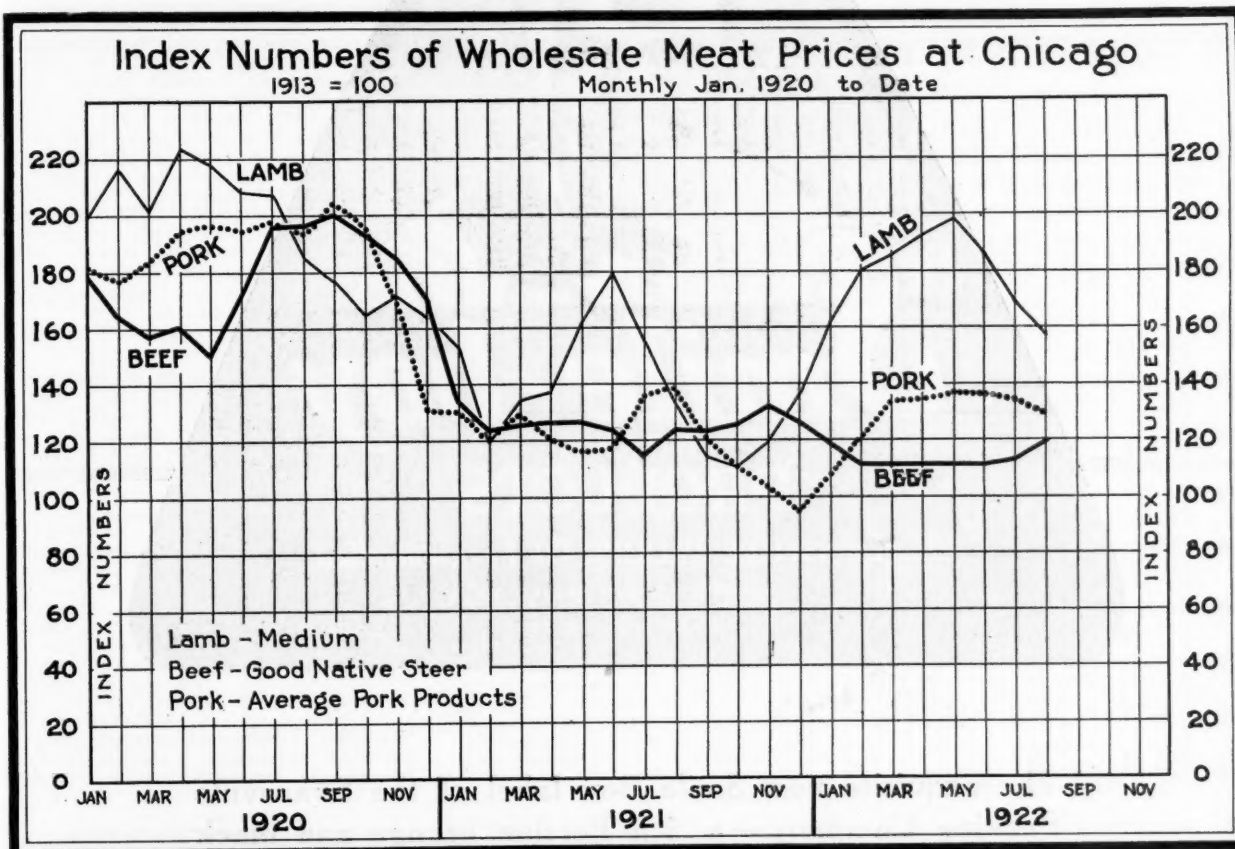
	7 mos. end. July, 1922.	7 mos. end. July, 1921.
Beef, canned, lbs.	1,552,561	3,970,293
Value	\$529,673	\$828,431
Beef, fresh, lbs.	1,978,550	9,028,414
Value	\$289,617	\$1,624,377
Beef, pickled, etc., lbs.	15,161,791	13,361,102
Value	\$1,384,900	\$1,652,105
Oleo oil, lbs.	4,409,674	81,095,110
Value	\$6,917,614	\$9,311,644
Pork, fresh, lbs.	9,067,543	44,132,332
Value	\$1,425,240	\$7,618,282
Pork, pickled, lbs.	26,061,127	19,444,845
Value	\$2,391,022	\$2,689,662
Bacon, lbs.	184,293,487	264,688,046
Value	\$27,112,795	\$46,655,006
Hams and shoulders, lbs.	176,777,090	138,577,769
Value	\$36,293,014	\$28,743,345
Lard, lbs.	429,673,802	503,507,423
Value	\$50,220,234	\$69,851,128
Neutral lard, lbs.	11,449,586	15,109,688
Value	\$1,384,922	\$2,296,293
Sausage, canned, lbs.	1,006,916	1,670,709
Value	\$312,764	\$585,908
Lard compounds (con. animal fats), lbs.	10,110,548	31,070,263
Value	\$1,223,544	\$3,544,458
Margarine (animal fats), lbs.	1,063,961	2,247,386
Value	\$174,574	\$488,020
Lard compounds (vegetable fats), lbs.	15,081,855	.....
Value	1,762,514	.....
Margarine (vegetable fats), lbs.	176,833	.....
Value	24,958	.....

## Midsummer Trends of Wholesale Meat Prices Compared

This week's chart in THE NATIONAL PROVISIONER'S series—which includes charts on livestock and meat production and prices, by-products and storage stocks—shows the trend of wholesale meat prices at Chicago during August.

The interesting comparison is shown of the downward trend of lamb and pork prices and the rise of beef prices. The beef line represents the price trend of good native steer beef, the lamb line refers to medium carcass, and the pork products line includes the six principal pork cuts, S. P. Bellies, S. P. Hams, 12-14 lbs., S. P. Picnics, Fresh Loins, D. S. Fat Backs and P. S. Lard. The pork line, therefore, shows changes which are typical of the changes that occur in the average of all pork products.

This is the first time in the packing industry that any such index has been worked out.



The figures on which this chart is based are taken from the official records of THE NATIONAL PROVISIONER. Careful study of this chart is of advantage to those who find it useful. A mere glance does not always tell everything.

### INDEX NUMBERS OF PRICES.

Index numbers of livestock and meat prices at Chicago on which the chart of wholesale meat prices is based have been worked out by experts from data contained in official records of THE NATIONAL PROVISIONER taking the average for 1913 as equal to 100, and are as follows:

	Beef, good native steer, carcass.	Pork products, average.	Lamb medium carcass.
1920—			
January	178.5	181.5	199.1
February	163.9	177.6	216.9
March	157.7	183.4	201.8
April	160.8	194.8	223.3
May	150.9	196.3	218.6
June	171.5	194.6	208.5
July	196.2	197.3	207.1
August	196.2	193.2	184.9
September	200.0	204.3	177.4
October	193.8	195.6	164.1
November	184.6	189.3	171.5
December	170.8	130.6	163.4
1921—			
January	133.8	130.2	153.0
February	123.1	121.0	119.4
March	125.4	129.4	134.5
April	126.9	120.5	137.2
May	123.1	116.5	121.4
June	123.1	117.8	179.9
July	114.6	135.6	154.7
August	123.1	138.3	132.8
September	123.1	120.7	114.3
October	125.4	119.4	111.0
November	132.7	103.0	119.4
December	126.2	94.1	137.2
1922—			
January	118.4	107.0	161.4
February	111.5	120.9	179.9
March	111.5	133.3	183.0
April	111.5	134.3	192.6
May	111.5	136.6	198.4
June	111.5	136.2	183.6
July	113.1	134.4	169.5
August	119.2	130.1	158.3

### FEDERAL INSPECTED SLAUGHTERS.

Animals slaughtered under federal inspection during July, 1922, with comparisons are reported by the U. S. Bureau of Agricultural Economics as follows:

Station.	Cattle.	Calves.	Hogs.	Sheep.
Chicago	161,507	46,433	511,836	235,473
Fort Worth	23,969	21,696	20,413	6,375
Kansas City	92,862	26,615	214,841	64,990
Nat. Stk. Yds.	23,248	12,719	89,883	65,990
Omaha	76,293	3,668	216,514	123,113
St. Louis	12,551	3,417	118,424	9,015
Sioux City	20,927	630	117,828	4,531
So. St. Joseph	22,399	3,008	125,266	38,395
So. St. Paul	26,255	36,020	160,599	16,972
All other es-				
tablishments	237,282	175,239	1,518,718	309,235
Total	697,303	329,445	3,094,322	964,106
July, 1922	697,303	329,445	3,094,322	964,106
July, 1921	579,028	324,046	2,820,616	1,059,902
7 mos. ending				
July, 1922	4,598,207	2,444,312	24,617,378	6,170,817
7 mos. ending				
July, 1921	4,216,755	2,322,226	23,909,589	7,303,080

Horses slaughtered at all establishments during July, 26. Inspections of lard prepared at all establishments, 145,349,580 lbs.; compound and other substitutes, 28,244,664 lbs. Corresponding inspections for July, 1921: Lard, 131,511,233 lbs.; compound and other substitutes, 34,069,565 lbs.

### BRITISH LIVESTOCK STATISTICS.

Numbers of livestock in England and Wales in June, 1922, with comparisons for 1921 and 1913, according to a preliminary estimate of the British Ministry of Agriculture and Fisheries are reported as follows:

	June 4, 1913.	June 4, 1921.	June, 1922.
Cattle	5,717,000	5,517,000	5,722,000
Sheep	17,130,000	13,832,000	13,487,000
Hogs	2,102,000	2,505,000	2,297,000

### LIFT CANADIAN CATTLE BAN.

Canadian cattle, long prohibited from importation into the United Kingdom, will very likely be allowed entry in accordance with a resolution just adopted by the House of Commons. The long drawn out controversy between the British and Canadian governments is now approaching a final decision. Great Britain twenty-five years ago barred Canadian cattle on the theory that supposed diseases would endanger the home herds. As Canadian cattle are now more healthy, according to reports, than those of the United Kingdom, and would constitute no menace to the domestic herds, Canada has apparently successfully pressed the matter to a finish.

The report of the Royal Commission hearing Canada's arguments states that the admission of the cattle would increase and cheapen the meat supply, satisfy the increasing demand for fresh meat, and in no way endanger the present herds.

### NEW ZEALAND MEAT EXPORTS.

Leading exports from New Zealand for the month of June, 1922, are made up of mutton and dairy products and are reported by Consul General Wilbur as follows:

	May, 1922.	June, 1922.
Butter	£853,000	£452,000
Cheese	435,000	460,000
Mutton	346,000	506,000
Lamb	830,000	778,000





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## THE WEEK'S CLOSING MARKETS

### FRIDAY'S CLOSINGS. Provisions.

Provisions have been bullish and easy the latter part of the week with hogs firm, but the English market has been lower. Deliveries on September contracts amount to 24,000,000 pounds for lard taken by shippers and packers. Delay on payments granted Germany are regarded as helpful but trade has been generally slow.

#### Cottonseed Oil.

Cottonseed oil broke badly for old crops on hedge pressure against undue purchases and the September liquidation, with poor support. Cash trade has been dull. New crops are steady on speculative support and cotton reports. Government has placed the crop condition at a 57 per cent crop, or about 10,600,000. There was an immediate crude break to 7 cents and on deferred shipment Texas to under 6 cents.

Quotations on cottonseed oil at Friday noon were: September, \$8.57@8.70; October, \$8.22@8.27; November, \$7.75@7.98; December, \$7.74@7.80; January, \$7.74@7.80; March, \$7.87@7.91.

#### Tallow.

Special loose, 6½c nominal.

#### Oleo Stearine.

Sales, 9¾c; extra oleo oil, 12c.

### FRIDAY'S GENERAL MARKETS.

New York, September 1, 1922.—Spot lard at New York, prime western, \$11.15 @11.25; Middle West, \$10.85@10.95; city steam, \$10.75; refined continent, \$12.15; South American, \$11.40; Brazil kegs, \$13.40; compound, car lots, \$11.00@11.25.

#### Liverpool Provision Markets.

Liverpool, September 1, 1922.—(By Cable).—Quotations today: Shoulders, square, 86s (\$19.18); shoulders, picnics, 65s (\$14.50); hams, long cut, 106s (\$23.64); hams, American cut, 104s (\$23.19); bacon, Cumberland cut, 110s (\$24.53); bacon, short backs, 92s (\$20.60); bacon, Wiltshire, 113s (\$25.20); bellies, clear, 100s (\$22.30); Australian tallow, 38s. 5d@40s 5d (\$8.57@9.02); spot lard, 64s 3d (\$14.33).

Hull, England, September 1, 1922.—(By Cable).—Refined cottonseed oil, 38s (\$8.47); crude cottonseed oil, 31s 5d (\$7.01).

### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to September 1, 1922, show exports from that country were as follows: To England, 106,069 quarters; to the Continent, 28,450 quarters; to other ports, none. Exports for the previous week were as follows: To England, 112,402 quarters; to the Continent, none; to other ports, none.

### CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, August 29, 1922.—Latest quotations on chemicals and soap makers' supplies are reported as follows:

Seventy-six per cent caustic soda, 3¾ @4c lb.; 98% powdered caustic soda, 4¼ @4½c lb.; 58% carbonate of soda, 2@2½c lb.

Clarified palm oil, in casks of 2,000 lbs., 7¼@7½c lb.; commercial yellow olive oil, \$1.17@1.20 gal.; olive oil foots, 8¾@9c lb.; Cochin coconut oil, 10@10¼c; Ceylon coconut oil, 8¼@9c lb.

Prime summer yellow cottonseed oil, 10¼@10½c lb.; soybean oil, 11½@12c lb.; corn oil, nominal, 10¼@11c lb.; peanut oil in bbls., New York, deodorized, 12¼c lb.; peanut oil, crude, in tanks, f. o. b. mills, 9¼@9½c lb.

Prime city tallow, special, 6½c lb.; prime city tallow, extra, 6¾c lb.; dynamite glycerine, nominal, 15¼@16c lb.; saponified glycerine, 12@12¼c lb.; crude soap glycerine, 10¾c lb.; chemically pure glycerine, 17c lb.; prime packers' grease, 5¼@6c lb.

### MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending August 26, 1922, with comparisons as follows:

	Week ending Aug. 26.	Week ending Aug. 19.
Western dressed meats:		
Steers, carcasses	7,838	7,792
Cows, carcasses	240	423
Hulls, carcasses	121	139
Veal, carcasses	7,424	7,847
Lamb, carcasses	7,015	18,154
Mutton, carcasses	5,109	4,870
Beef cuts, lbs.	89,299	84,758
Pork cuts, lbs.	905,061	681,037
Local slaughter, Federal inspection:		
Cattle	10,367	9,716
Calves	12,971	13,233
Hogs	32,615	29,058
Sheep	45,770	40,058

### MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending August 26, 1922, with comparisons:

	Week ending Aug. 26.	Week ending Aug. 19.
Western dressed meats:		
Steers, carcasses	2,436	2,756
Cows, carcasses	307	497
Bulls, carcasses	35	138
Veal, carcasses	790	2,410
Lamb, carcasses	3,016	7,042
Mutton, carcasses	1,207	1,516
Pork, lbs.	217,009	161,766
Local slaughter:		
Cattle	2,318	1,799
Calves	2,116	1,988
Hogs	14,739	7,507
Sheep	8,077	12,008

### MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending August 26, 1922, with comparisons.

	Week ending Aug. 26.	Week ending Aug. 19.
Western dressed meats:		
Steers, carcasses	3,042	2,952
Cows, carcasses	1,029	802
Bulls, carcasses	82	47
Veals, carcasses	925	826
Lamb, carcasses	12,660	11,369
Mutton, carcasses	430	234
Pork, lbs.	194,639	186,305
Local slaughter:		
Cattle, carcasses	1,674	1,603
Calves, carcasses	2,238	1,940
Hogs, carcasses	16,030	12,719
Sheep, carcasses	8,361	8,907

### TOO MANY CATTLE IN AUSTRALIA.

The East is being looked to as the solution of Australia's livestock problem. With tremendous herds of cattle in the country and her usual markets already well supplied, Australia is seeking for new markets for the overstock and meat supplies. The Graziers' Association of New South Wales is inquiring into the possibilities of Java, Japan, and China as markets.

For a number of years livestock have been sent to Java, and Japan recently took one hundred tons of Australian

frozen beef, according to a report of R. H. Fisher of the American Consulate at Sydney. In China canned meats are already selling in many of the big cities.

American and Canadian competition will have to be considered, according to one authority who states that "America and Canada are already shipping considerable quantities of meat to Hongkong and Shanghai at prices practically the same as Queensland cattle would bring, notwithstanding the low price of cattle in that state."

### JULY CANADIAN LIVESTOCK.

Sales of livestock at principal Canadian centers during the month of July, 1922, with comparisons, are reported by the Dominion Department of Agriculture as follows:

CATTLE.				Top price good steers (1,000-1,200 lbs.)			
Sales		Month of month, of		Month of month, of		Month of month, of	
Month	Same	Month	Month	Month	Same	Month	Month
July, 1921.	June, 1921.	July, 1921.	June, 1921.	July, 1921.	June, 1921.	July, 1921.	June, 1921.
Toronto (U. S. Y.).	28,661	18,190	22,706	\$ 8.50	\$8.15	\$9.50	
Montreal (Pt. St. Chs.).	2,687	2,749	1,603	9.00	8.00	8.75	
Montreal (E. End).	2,583	2,650	2,021	9.00	8.00	8.75	
Winnipeg	23,812	8,587	12,150	7.75	7.00	8.50	
Calgary	5,111	7,727	4,520	6.00	6.85	7.75	
Edmonton	5,251	1,561	2,711	6.75	6.50	7.25	
Prince Albert	123	...	258	4.00	...	5.90	
Moose Jaw	...	...	...	...	...	...	

CALVES.				Top price good calves			
Sales		Month of month, of		Month of month, of		Month of month, of	
Month	Same	Month	Month	Month	Same	Month	Month
July, 1921.	June, 1921.	July, 1921.	June, 1921.	July, 1921.	June, 1921.	July, 1921.	June, 1921.
Toronto (U. S. Y.).	8,338	4,730	10,379	\$11.00	\$10.50	\$13.00	
Montreal (Pt. St. Chs.).	3,819	4,003	6,503	8.00	8.00	8.00	
Montreal (E. End).	4,257	2,892	6,224	8.00	8.00	8.00	
Winnipeg	2,882	1,385	2,854	8.00	9.50	10.00	
Calgary	1,041	681	650	5.55	8.00	8.00	
Edmonton	905	321	891	5.00	9.00	9.00	
Prince Albert	19	...	22	4.00	...	5.00	
Moose Jaw	...	...	...	...	...	...	

HOGS.				Top price selects			
Sales		Month of month, of		Month of month, of		Month of month, of	
Month	Same	Month	Month	Month	Same	Month	Month
July, 1921.	June, 1921.	July, 1921.	June, 1921.	July, 1921.	June, 1921.	July, 1921.	June, 1921.
Toronto (U. S. Y.).	19,342	13,325	2,322	\$15.25	\$13.25	\$14.50	
Montreal (Pt. St. Chs.).	8,521	6,659	8,029	16.00	14.50	15.25	
Montreal (E. End).	5,841	3,560	3,950	16.00	14.50	15.25	
Winnipeg	13,470	7,641	18,224	13.75	14.25	13.25	
Calgary	4,807	3,423	6,496	12.60	14.25	12.50	
Edmonton	3,639	1,550	3,741	12.50	13.50	12.25	
Prince Albert	820	...	928	12.25	...	12.25	
Moose Jaw	...	...	...	...	...	...	

SHEEP.				Top price good lambs			
Sales		Month of month, of		Month of month, of		Month of month, of	
Month	Same	Month	Month	Month	Same	Month	Month
July, 1921.	June, 1921.	July, 1921.	June, 1921.	July, 1921.	June, 1921.	July, 1921.	June, 1921.
Toronto (U. S. Y.).	19,655	16,229	11,227	\$15.00	\$13.50	\$19.25	
Montreal (Pt. St. Chs.).	10,302	8,864	6,084	12.00	10.00	14.00	
Montreal (E. End).	8,778	4,699	5,949	12.00	10.00	14.00	
Winnipeg	4,656	3,580	2,788	13.25	13.75	15.00	
Calgary	2,121	1,788	639	12.00	10.50	12.50	
Edmonton	830	839	539	10.00	12.00	13.00	
Prince Albert	57	...	34	7.50	...	...	
Moose Jaw	...	...	...	...	...	...	

### CANADIAN CATTLE MARKETS.

Sales of cattle and calves at chief Canadian centers with top prices for selects, compared to the same time a week ago and a year ago are reported as follows by the Markets Intelligence Division of the Dominion Department of Agriculture for the week ending August 24, 1922:

CATTLE.				Top price good steers (1,000-1,200 lbs.)			
Sales		Week ending week, ending		Week ending week, ending		Week ending week, ending	
Week ending Aug. 24, 1921.	Aug. 17, 1921.	Week ending Aug. 24, 1921.	Aug. 17, 1921.	Week ending Aug. 24, 1921.	Aug. 17, 1921.	Week ending Aug. 24, 1921.	Aug. 17, 1921.
Toronto (U. S. Y.).	5,861	6,438	4,747	7.50	7.50	7.70	
Montreal (Pt. St. Chs.).	450	1,039	650	6.00	6.10	6.50	
Montreal (E. End).	748	820	770	6.00	6.10	6.50	
Winnipeg	12,299	4,088	9,492	6.00	5.75	6.50	
Calgary	2,683	681	2,850	5.00	5.25	4.75	
Edmonton	3,683	854	3,143	4.75	5.50	4.75	
Prince Albert	52	...	425	...	...	...	
Moose Jaw	...	...	...	...	...	...	

CALVES.				Top price good calves			
Sales		Week ending week, ending		Week ending week, ending		Week ending week, ending	
Week ending Aug. 24, 1921.	Aug. 17, 1921.	Week ending Aug. 24, 1921.	Aug. 17, 1921.	Week ending Aug. 24, 1921.	Aug. 17, 1921.	Week ending Aug. 24, 1921.	Aug. 17, 1921.
Toronto (U. S. Y.).	1,919	1,532	1,218	\$12.50	\$10.00	\$12.50	
Montreal (Pt. St. Chs.).	1,018	730	828	9.25	9.00	9.50	
Montreal (E. End).	1,405	665	1,066	9.25	9.00	9.50	
Winnipeg	719	570	691	7.00	6.50	7.00	
Calgary	524	383	609	4.25	6.00	4.00	
Edmonton	463	153	443	4.00	5.50	5.00	
Prince Albert	6	...	...	4.00	...	...	
Moose Jaw	...	...	...	...	...	...	

## Figuring Sausage Costs

Extra copies of the "STUDY OF SAUSAGE COSTS" which appeared in the August 10th issue of THE NATIONAL PROVISIONER may be obtained upon application to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

If you did not read this analysis of the proper method of keeping track of your sausage costs, you should get a copy of this report at once and study it. Single copies may be had free of charge, as long as they last.

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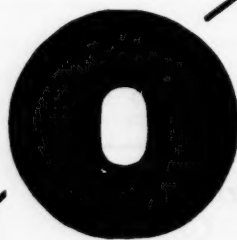
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# LIVE STOCK MARKETS

## CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Union Stock Yards, Chicago, Ill., Aug. 31

Prices of beef steers and yearlings of value to sell at \$10.00 upward reached the highest price levels of the year during the week under review. Advances scored on brisk markets were largely 25c to 50c. The \$11.00 price barrier gave way on Wednesday, and late today 1,287 lb. Iowa-fed bullocks reached \$11.25. Western grassers were most numerous and stocker and feeder outlet broadest of the year.

The price trend in hogs was upward, lights gaining 15c to 25c, top lights selling at \$9.85 repeatedly. Heavier butchers reflected an advance of 20c to 40c, best packing sows held steady, but rough kinds declined 15c to 25c. Pigs continued to toboggan, selling off 25c to 50c. Fat lambs closed steady to 15c lower for the week on markets enlivened somewhat by the activity of finishers who bought feeder lambs freely, the close on feeders being steady to 25c higher than a week earlier.

Highly finished beef steers stopped at \$10.95 early in the week, buyers continuing to resist the \$11.00 mark. Lower grades, many of them short feds, climbed up the price scale and once over the \$11.00 figure, prices surged forward vigorously. Today, in addition to the top steers, sales were rather numerous at \$11.00@11.15. A liberal supply of weighty bullocks cashed at \$10.75@10.95 late in the week; long yearlings averaging 1,074 lbs. brought \$11.00 on Wednesday. Today bulk of the fat bullocks, in the practical absence of westerns, sold at \$9.00@10.50. Mineral Point, Wis., grassers averaging about 1,400 lbs. cashed at \$10.25, and a load of winter-fed native short-turn grassers sold at \$10.35. Very plain native grassers, unsuitable for further development, sold downward to \$7.25 and below during the week, but few native short-fed beef steers and yearlings were available under \$8.50 at the close. Montana range steers in train load lots sold at \$7.65@7.75, and Dakotas at \$7.00@7.30 to killers, stocker and feeder dealers taking some Dakotas at \$7.00@7.10 and Canadians at \$6.75 down. Kansas grassers brought \$7.00@8.00, according to quality and condition.

A spread of \$6.25@7.00 absorbed bulk of the stockers and feeders, choice 1,100 lb. feeders reaching \$7.90 and a load of half-fat 1,250 lb. kinds scoring \$8.40. Mediocre light stockers descended to \$4.60 in instances.

The better grades of beef cows and heifers advanced 25c, spots more. Kasher cows and heifers were scarce and active at \$7.75@8.50 and above, respectively, at the close. Grass fat cows of value to turn at \$4.25@5.50 dragged all week. Cannors and cutters at \$2.75@3.50, mostly, met active outlet. Bulls closed 10@15c higher, bulk of the bolognas Thursday selling at \$4.00@4.25. Veal calves, mostly at \$12.50 today, were largely 50c higher than a week earlier. Small killers paid upward to \$13.00.

Heavy butcher hogs and sows still predominate to the hog runs. Arrivals of new crop offerings are meager, but the fact that a heavy crop is in the offerings is a bearish argument. Losses were most pronounced on the plainer packing grades exceeding the 300-lb. mark. Shippers absorbed the bulk of the lighter weight hogs, packers curtailing hoof costs by buying most freely of heavier weight butchers and mixed packing grades. Domestic dressed pork outlet was fairly broad but export demand on European account narrow. Today bulk of the 170 to 200-lb. averages cashed at \$9.65@9.80 with bulk of the 210 to 300 lb. butchers at \$8.80@9.60. Packing sows averaging 280 to 360 lbs. sold at \$6.75@7.35 with 450 to 500-lb.

sows at \$6.15@6.50. A spread of \$7.25@8.50 took the bulk of the pigs.

Fat native lambs sold upward to \$13.00 during the week, and 51-lb. Nevada feeders and slightly heavier western feeder lambs reached the same price on country account. Bulk of the fat westerns sold at \$12.50@12.90, and bulk of the fat natives at \$12.50@12.75. Cull natives sold largely at \$9.00, and throwout heavy ram lambs at \$10.00@10.50. Shippers showed preference for best native lambs for which they paid the top. Heavy fat ewes cashed at \$3.50@4.00 largely, with medium and handy weights at \$6.00@7.25. Fed 86 lb. yearling wethers brought \$11.10, grass yearlings reached \$10.50, and 120-lb. Montana grass wethers \$7.75. There was outlet for western feeding ewes at \$5.25@5.50 for best kinds, Oregon feeding yearling wethers up to \$10.00. Breeding ewe demand showed signs of abatement, closing prices being largely 25c lower.

## KANSAS CITY.

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Aug. 30.

Cattle receipts continue liberal, and while prices show small net change compared with a week ago, demand is not keeping pace with the supply and to that extent is weak. Tuesday some prime 1,304-lb. steers sold at \$11, the highest price paid on any market this year, and 25c above the highest previous price on this market. Outside of this sale the top price for the week was \$10.50, and most of the good to choice fed steers sold at \$9.75@10.35. A liberal number of heavily wintered summer grazed steers is bringing \$8.50@9.50, and they are killing out along with the short fed summer grazed steers. Straight grass fat steers are selling at \$3.75@8.50. Those below \$5.25 are ordinary quality and carry only a small per cent of fat. The bulk of the grass fat steers are bringing \$5.75@7.25. Cows and heifers are slightly lower than a week ago. The good fat cows are bringing \$4.25@5.25, and plain fat cows \$3.75@4.25. Cutters are selling at \$3@3.50 and canners \$2.25@3. Veal calves are 50c to 75c lower with the top price \$10.25.

Only small net changes have resulted in the hog prices in the past week, and receipts remain slightly above normal for this season of the year. The top price today was \$9.10, and the bulk of the 160-200-lb. offerings sold at \$9@9.10. Medium weight hogs brought \$8.50@9, and heavy hogs brought \$7.75@8.40. Packing sows sold at \$6.25@7.75 and pigs \$8@8.50.

Lambs today were quoted down 25c, and sheep held steady. Both native and western lambs sold up to \$12.90, light weight ewes up to \$7, and wethers up to \$7.50. Receipts remain moderate but there is prospect for a fairly good increase in the supply for next week.

## ST. LOUIS.

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Aug. 30.

Livestock receipts this week are 31,500 cattle, 50,000 hogs, and 17,500 sheep. We are still feeling the effects of disturbed transportation conditions, and the consequence has been a very irregular market in cattle. Following the sharp decline of last week the market has developed a steadier tone with a stronger tendency on all of the good killing kinds. A new top for the year on native beef steers was made on Tuesday, when a string of Missouri fed beefs, averaging 1,280 lbs., brought \$10.75. Quite a few loads of heavy steers and also yearlings are selling around the \$10 mark. The bulk of the good steers, however, range from \$8.50@

9.75, and the common and plain kinds from \$6.00@8.00. Medium and common steers are finding a rather slow sale, and are not more than steady for the period. Good yearlings find a firm tone to the market, but during the week we have not had anything in this class which were strictly prime. There is no question but that choice offerings in the yearling class would bring as much as heavy beefs, but the best we have had did not go over \$10.40. The general run of fat yearlings are moving in a range of \$8.00@9.50, the commoner kind selling down to \$5.00@7.50. Fat cows \$5.00@6.00, medium grades \$4.00@5.00, fancy cows up to \$6.75.

Western range offerings amounted to around 150 cars for the week, a spread of \$3.75@6.90 covers them. They were fair in quality but only a few loads were good enough to reach the top figure. The bulk of the best of them sold around \$6.00.

With only a fairly liberal supply of hogs this week prices are on an upturn and at this writing the market is right at 20c higher than a week ago. The top for the period was made on Monday, when \$9.90 was paid for mixed and butcher grades, and \$9.85 on light hogs in shipping weights. The eastern order buying trade showed considerable improvement and there was likewise an improved demand locally for packer sows.

Today's quotations are: Mixed and butchers, \$9.50@9.70; good heavies, \$9.40@9.60; roughs, \$6.75@7.25; lights, \$9.60@9.70; pigs, \$8.25@9.50; bulk, \$9.55@9.70.

In the sheep house the aged stock has held to a fully steady basis and this, notwithstanding the fact that this week there was a larger supply of mutton sheep than we have had for a considerable period. Handy weight muttons are bringing \$6.00, heavy and common grade ewes \$3.00@3.50; breeding ewes \$6.50@7.00, with choice kinds worth a little more money. The lamb market this week did not fare so well, and today we are 75c lower than a week ago. Good to choice lambs are bringing \$12.00, and the bulk of the sales for the best killers swing around this price. Fair grade lambs are bringing \$10.50@11.50; culls, \$6.00@6.50.

## OMAHA.

(Special Letter to The National Provisioner.)

South Omaha, Nebr., August 30, 1922.

The three days' receipts of cattle this week have been about 30,000 head, or 2,000 less than the previous week. This decrease in supplies has been largely responsible for the improved tone to the market, and the plainer kinds of corn fed steers as well as the general run of western rangers are selling 25@50c higher than they were at the low time a week ago. In short, there is every indication of a broad demand for both beef and feeders, and with anything like moderate supplies the tone to the trade is strong.

More corn-fed steers are coming to market than ever before at this season of the year. Strictly choice yearlings and handy weight beefs are selling at \$10.00@10.60; fair to good grades are bringing \$9.00@9.80, and common to fair kinds are selling at \$7.50@8.75 and on down. Most of the western range cattle are selling as feeders, and around 15@24c higher than packers are willing to pay. Most of the good grass beef sells around \$6.75@7.25; fair grades are bringing \$6.00@6.60, and common to fair kinds, including Mexicans, are going at \$5.00@6.00 and on down. Most of the cows and heifers sell around \$3.75@4.75, with common canners as low as \$2.00@2.50. Veal calves at \$6.00@10.50, and bulls, stags, etc., at \$2.50@3.75, have not shown much change of late.

Although hog receipts have been fairly liberal, the broad demand from all quarters has been responsible for an advance in prices of around 15@25c, as compared with a week ago. Light hogs still command a premium, while heavy hogs are taken by packers under protest. All the

hogs are selling every day, however, indicating that the demand for product is more than equal to present receipts. With 13,000 hogs here today, prices were 10¢ 15¢ lower. Light hogs sold largely at \$8.50 @ 9.00, with heavy hogs going all the way from \$6.75 @ 8.45.

Sheep and lambs are coming freely, and bring good strong prices as compared with a week ago. Fat lambs sell at \$12.25 @ 13.00 and ewes are going at \$3.75 @ 6.25.

### ST. JOSEPH.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., August 29, 1922.

Receipts for two days this week totaled around 10,500 head, which were 2,000 more than the same period last week, and 5,500 more than the same time a year ago. The supply on both days was largely from the West and Southwest, though Tuesday's run carried a larger number of natives. For the corn-fed steers prices show no change compared with last week's close, though Western grassers are around 25¢ lower. Best corn-fed yearling steers sold at \$10.25, and heavy steers up to \$9.90, with bulk of all sales \$8.50 @ 9.50. Kansas steers sold in a range of \$5.50 @ 7.80. Montana steers, the first of the season, sold \$6.75 @ 8.85, and Oklahomas ranged down to \$5.50. While receipts of butcher stock were not heavy, there was a weak feeling to the trade with prices mostly 25¢ lower, except on good choice yearlings.

(Continued on page 49.)

### PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, August 26, 1922, are reported to The National Provisioner as follows:

CHICAGO.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	6,565	14,609	13,396
Swift & Co.	7,100	12,400	18,725
Morris & Co.	8,721	11,570	8,922
Wilson & Co.	5,722	19,700	9,611
Anglo-Amer. Prov. Co.	613	7,400	.....
G. H. Hammond Co.	2,999	7,400	.....
Libby, McNeill & Libby	613	.....	.....
Breanan Packing Co.	5,949	hogs; Miller & Hart	.....
3,500 hogs; Independent Packing Co.	5,200	hogs; Boyd, Lunham & Co.	5,400
hogs; Western Packing & Provision Co.	11,900	hogs; Roberts & Oake	4,300
hogs; others.	12,900	hogs.	.....

KANSAS CITY.			
	Cattle.	Calves.	Hogs.
Armour & Co.	4,730	2,405	6,249
Cudahy Pkg. Co.	4,795	1,449	2,754
Fowler Pkg. Co.	911	96	3,650
Morris & Co.	4,240	1,865	5,908
Swift & Co.	4,635	3,632	5,822
Wilson & Co.	4,595	1,452	5,355
Local butchers	777	159	811

OMAHA.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	3,175	7,533	4,859
Swift & Co.	4,119	9,068	10,521
Cudahy Packing Co.	5,262	9,745	17,969
Armour & Co.	3,594	12,570	3,615
Swartz & Co.	.....	1,606	.....
J. W. Murphy	7,340	.....	.....
Dold Pkg. Co.	1,317	5,723	970
Wilson Pkg. Co.	341	.....	.....
Lincoln Pkg. Co.	148	.....	.....
Omaha Pkg. Co.	111	.....	.....
Others	22,707	.....	32,504

ST. LOUIS.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	3,854	2,069	3,569
Swift & Co.	3,613	4,271	4,125
Morris & Co.	2,682	.....	257
St. L. Dressed Beef Co.	1,327	.....	.....
Independent Pkg. Co.	506	628	105
East Side Pkg. Co.	223	570	65
American Pkg. Co.	172	1,241	.....
Hell Pkg. Co.	325	1,982	.....
Krey Pkg. Co.	146	1,499	.....
Sartorius	11	210	.....
St. Louis Pkg. Co.	116	498	47
Local butchers	23,848	16,788	2,579

SIOUX CITY.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	1,921	33	10,000
Armour & Co.	1,878	13	10,327
Swift & Co.	937	35	494
Sacks, D. B. Co.	27	66	.....
Smith Bros.	30	38	18
Local butchers	65	38	425
Eastern packers	29	.....	11,256

ST. JOSEPH.			
	Cattle.	Calves.	Hogs.
Swift & Co.	3,188	555	5,118
Hammond Pkg. Co.	2,138	557	5,936
Morris & Co.	2,121	675	6,965
Others	5,920	469	7,459

MILWAUKEE.			
	Cattle.	Calves.	Hogs.
Plankinton Pkg. Co.	1,006	2,739	4,897
Swift & Co.	.....	.....	849
Swift, Harrison	17	.....	836
St. L. Dressed Beef Co.	53	.....	.....
H. Gunn & Co.	45	35	34
P. C. Gross & Bros.	129	59	55
Butchers	193	647	80
Others	491	42	13

INDIANAPOLIS.			
	Cattle.	Calves.	Hogs.
Kingan & Co.	1,844	265	16,816
Moore & Co.	.....	.....	3,874
Indianapolis Abat. Co.	1,394	73	1,522
Armour & Co.	155	30	2,101
Erwin Bros.	156	30	168
Hilgert Bros.	.....	10	280
Riverview Pkg. Co.	5	10	205
Meler Pkg. Co.	.....	17	327
Ind. Provision Co.	10	17	382
Schuster Pkg. Co.	49	19	382
Eastern buyers	3,088	4,066	18,798
Miscellaneous	476	131	346

OKLAHOMA CITY.			
	Cattle.	Calves.	Hogs.
Morris & Co.	1,698	624	1,776
Wilson & Co.	1,585	570	1,910
Local butchers	82	20	167

WICHITA.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	968	541	3,713
Dold Pkg. Co.	196	44	5,595
Local butchers	97	15	.....

DENVER.			
	Cattle.	Calves.	Hogs.
Swift & Co.	757	100	1,592
Colo. Pkg. & Prov. Co.	332	45	1,754
Coffin Pkg. Co.	338	.....	554
Miscellaneous	512	193	1,010

Recapitulation of packers' purchases by markets for the week ending Aug. 26, 1922, with comparisons:

	Cattle.	Week ending Aug. 26.	Previous week.
Chicago	32,509	29,101	29,101
Kansas City	24,683	24,683	24,683
Omaha	40,774	40,774	40,774
St. Louis	36,833	28,423	28,423
Sioux City	4,887	4,887	4,887
Indianapolis	7,177	6,168	6,168
Oklahoma City	3,365	3,365	3,365
Wichita	1,251	1,898	1,898
Denver	1,937	2,113	2,113
St. Joseph	13,376	12,977	12,977
Milwaukee	1,934	1,289	1,289

Hogs.			
	Week ending Aug. 26.	Previous week.	Cor. week.
Chicago	115,000	118,300	118,300
Kansas City	26,929	33,750	33,750
Omaha	43,585	50,349	50,349
St. Louis	30,386	39,424	39,424
Sioux City	32,529	35,965	35,965
Indianapolis	44,812	40,224	40,224
Oklahoma City	3,833	5,691	5,691
Wichita	9,308	6,986	6,986
Denver	4,910	4,399	4,399
St. Joseph	37,510	36,507	36,507
Milwaukee	5,079	3,522	3,522

Sheep.			
	Week ending Aug. 26.	Previous week.	Cor. week.
Chicago	50,654	48,212	48,212
Kansas City	14,684	15,645	15,645
Omaha	40,838	66,073	66,073
St. Louis	10,743	13,513	13,513
Sioux City	10,778	10,778	10,778
Indianapolis	5,776	4,847	4,847
Oklahoma City	151	333	333
Wichita	187	218	218
Denver	2,569	2,569	2,569
St. Joseph	8,189	8,661	8,661
Milwaukee	2,052	1,199	1,199

### SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Saturday, August 26, 1922, with comparisons:

CATTLE.			
	Week ending Aug. 26, 1922.	Prev. week.	Cor. week.
Chicago	32,509	29,101	28,148
Kansas City	35,231	38,098	20,984
Omaha	8,963	21,679	13,676
East St. Louis	10,778	10,778	9,689
St. Joseph	9,292	8,096	5,862
Sioux City	4,238	4,520	3,564
Cudahy	778	791	948
Fort Worth	4,825	4,825	4,825
Philadelphia	2,318	2,075	2,075
Indianapolis	2,125	2,108	1,650
Boston	1,674	1,693	1,693
New York and Jersey City	10,367	9,716	9,303
Oklahoma City	4,579	5,449	3,174
Milwaukee	1,594	950	.....

HOGS.			
	Week ending Aug. 26, 1922.	Prev. week.	Cor. week.
Chicago	115,000	118,300	79,844
Kansas City	27,025	33,803	22,853
Omaha	36,161	43,806	4,087
East St. Louis	23,757	25,962	20,365
St. Joseph	24,434	31,745	26,438
Sioux City	21,274	24,887	15,187
Cudahy	13,097	12,221	6,751
Cedar Rapids	7,300	5,800	4,999
Ottumwa	9,240	9,096	6,575
South St. Paul	20,800	20,280	17,680
Fort Worth	3,500	4,610	16,600
Philadelphia	14,739	12,008	14,762
Indianapolis	22,455	23,864	19,410
Boston	16,059	12,719	21,158
New York and Jersey City	32,615	29,058	21,058
Oklahoma City	3,873	5,591	6,320
Milwaukee	5,066	3,507	7,700
Cincinnati	8,800	7,200	13,400

SHEEP.			
	Week ending Aug. 26, 1922.	Prev. week.	Cor. week.
Chicago	50,654	48,212	84,702
Kansas City	14,708	15,748	27,036
Omaha	29,918	35,976	44,406
East St. Louis	8,134	11,686	10,722
St. Joseph	7,558	6,709	15,463
Sioux City	2,141	842	2,824
Cudahy	318	348	447
South St. Paul	.....	320	6,961
Fort Worth	.....	7,507	7,906
Philadelphia	1,655	1,638	280
Indianapolis	8,391	8,907	52,808
Boston	45,270	40,868	52,808
Oklahoma City	151	40,868	653
Milwaukee	2,101	1,188	.....

### RECEIPTS AT CENTERS.

SATURDAY, AUGUST 26, 1922.			
	Cattle.	Hogs.	Sheep.
Chicago	2,900	6,000	1,500
Kansas City	500	2,000	1,500
Omaha	300	6,000	.....
St. Louis	500	4,000	800
St. Joseph	500	3,600	500
Sioux City	200	5,000	100
St. Paul	1,500	1,000	400
Oklahoma City	300	400	.....
Fort Worth	400	200	200
Milwaukee	100	100	.....
Denver	100	100	600
Louisville	300	1,000	1,000
Wichita	200	500	.....
Indianapolis	400	4,500	200
Pittsburgh	100	3,000	300
Cincinnati	600	3,200	500
Buffalo	200	3,000	400
Cleveland	200	3,500	400
Nashville, Tenn.	100	1,000	.....
Toronto	100	1,000	400

MONDAY, AUGUST 28, 1922.			
	Cattle.	Hogs.	Sheep.
Chicago	18,000	24,000	24,000
Kansas City	28,000	8,000	6,000
Omaha	14,500	8,000	13,500
St. Louis	6,500	8,000	3,000
St. Joseph	5,500	5,000	3,000
Sioux City	7,000	5,000	500
St. Paul	13,500	3,000	3,000
Oklahoma City	2,000	700	.....
Fort Worth	2,000	1,500	.....
Milwaukee	700	300	400
Denver	3,400	800	2,100
Louisville	1,200	1,500	500
Wichita	2,300	1,500	200
Indianapolis	1,000	6,000	400
Pittsburgh	2,000	6,000	4,000
Cincinnati	2,100	6,300	2,000
Buffalo	2,500	13,000	8,000
Cleveland	1,800	5,000	1,800
Nashville, Tenn.	700	1,300	100
Toronto	3,500	1,100	3,700

TUESDAY, AUGUST 29, 1922.			
	Cattle.	Hogs.	Sheep.
Chicago	10,000	23,000	17,000
Kansas City	15,000	9,000	4,000
Omaha	8,500	10,000	23,000
St. Louis	1,200	10,000	2,000
St. Joseph	4,500	6,000	500
Sioux City	1,500	5,000	500
Oklahoma City	1,000	800	.....
Fort Worth	2,100	5,000	2,500
Milwaukee	500	2,000	.....



# HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

## Chicago.

**PACKER HIDES** quiet. No business passing in packer hides as far as can be learned. Bids of 23½¢ and 24¢ were reported made for spread native steers and rejected, killers demanding 26¢ firmly. Bids of 23¢ were made for New York spreads and declined with 26¢ asked, earlier in the week. Some rumors of improved interest in branded cows were also current, but nothing developed. Otherwise the situation was listless, with sellers asking ½¢ advance and buyers willing to duplicate last prices. Native steers quoted 20@20½¢; Texas and butts 18½@19¢; Colorados 17½@18¢; branded cows 16¢; heavy and light cows 19@19½¢; native bulls 15½¢ last paid and nominal; some talk higher; branded bulls 13@15¢ nominal for dates and points. Unsold stocks of all varieties are relatively small.

**COUNTRY HIDES** steady. A little movement is noted in the local market in good quality current receipt buff weights at 13½¢. Several cars were absorbed by western tanners, said to be for elk leather account. Light hides were not reported sold here. Local dealers report a seeming lack of interest on tanners' part in the light weight hides unless at low levels. Buyers have ideas or 15¢ for current quality light hides running slightly grubby while sellers ask 16¢ and will consider 15½¢ if firmly bid. There is a little business passing from time to time at 16¢ for Ohio, Michigan and similar stock strictly fresh for quality and free of grubs. Several cars were reported moved at that figure. Similar quality in buff weights has been reported sold at 14¢. As a general rule, however, the rank and file of tanners producing side upper leather report their inability to pay fancy prices for raw stock on account of slowness and disparity in leather. The situation in the originating sections is steady, with all weight hides quoted at 13½@14¢ delivered basis. Most collectors want the outside figure, and but few lots have sold at the inside rate. Heavy steers here are quoted entirely nominal on account of lack of demand at 13@14¢; heavy cows range at 12½@13½¢ nominal for quality. Buffs are priced at 13@13½¢ locally while better stuff ranges up to 14¢; extremes quoted 15@15½¢ for business and up to 16¢ paid for best sectional lots. Branded country hides quoted at 11@11½¢ flat basis; country packer branded hides 13@16¢ as to dates, descriptions and sections. Bulls are quoted at 11¢ nominal; country packer bulls at 13@14½¢ nominal and glue hides at 8@8½¢ paid.

**NORTHWESTERN HIDES.**—Dealers are inclined to hold a trifle more firmly on account of meager receipts. Heavy hides continue priced out at 13½¢ and considered worth 13¢ in tanners' estimation. Several cars of light hides sold at 15¢; most unsold stock is held for 15½¢. All weight hides quoted 13½@14¢ asked. Bulls 11¢; recent sales of winter stock at 10¢; kipskins 14@16¢; calfskins 17@19¢ asked; bids of 16½¢ recently declined. Horse hides \$4.75@5.25.

**CALFSKINS** active. Skins appear the only leather raw stock in demand. Outlets are still narrow, one buyer leaving off and another beginning, so that there is no great amount of competition. Tanners and other operators consider skins as the cheapest raw stock on the list. One packer moved 15,000 July all point calfskins at 21¢ to western tanner. Unsold stocks now consist mainly of August kill. Another car of local first salted city skins brought 20¢, making three cars in all so far this week. Outside city skins

quoted 19@20¢ from first salt while re-salted goods quoted at 16@18¢; countries 15@17¢; deacons 90¢@1.00 nominal; cities \$1.15@1.25 last paid. Kipskins are quiet with cities selling as noted yesterday at 19¢; packers 20¢ last paid; outside varieties range at 16@18¢ for cities and 14@16¢ for countries.

**DRY HIDES** quiet. Western all weights quoted at 17@18¢ for business and up to 20¢ talked.

**HORSE HIDES** steady. Occasional transactions are noted in fresh renderer hides at \$5.00@5.25. Sellers ask up to \$5.50; mixed hides command \$4.75@5.00, sales noted this week; countries are quoted at \$4.00@4.50 asked for age and description.

**SHEEP PELTS** quiet. No additional movement noted in packer lambs. River skins made \$1.65 and local goods continue to be held for \$1.75. Shearlings 95¢ lately paid with beaverizing and pulling skins held for \$1.25. Dry western pelts are quiet at 25@27¢. Pickled skins range at \$5.00@5.50 and goat skins 60¢@1.15.

**HOGSKINS.**—Country run ranges at 15@30¢; rejects half; strips 5-6.

## New York.

**PACKER HIDES** slow and steady. No business passing. Some inquiries on spreads with 23¢ bid and 26¢ asked. Native steers quoted 19½¢ last paid; butts 18¢; Colorados 17¢; cows 17@17½¢; bulls 14½@15¢. Most sellers talk half higher than these prices.

**SMALL PACKER HIDES** strong. A thousand packer native steers, straight heads and from big packer outside house sold at 20½¢. A car of packer straight head bulls sold at 15¢ for natives and 13¢ for brands. A car of small packer July-August native bulls sold at 13¢ and a car of similar salting cows sold at 16¢. Some August native steers realized 19½¢ earlier in the week and cows made 18½¢. A car of mid-western small packer all weights sold at 18¢. As a general rule tanners talk 17½@18¢ for all weight small packer hides and are not anxious to pay above the inside figure.

**COUNTRY HIDES** steady. Business is of moderate size. Some bargains are being picked up by eastern tanners, but in the main prices are firm. Midwest grub free extremes are quoted at 16¢ paid and up to 16½¢ asked. Western extremes are quoted 15½¢ generally asked with occasional purchases reported at 15¢. Southern light hides command 15½@16¢ for northerly quality while far southern range down to about 13¢. 15-50 far southern stock quoted 14@14½¢ lately paid. Small parcels of New York state all weights are bringing secured at 12½@13¢. Car of eastern extremes sold at 15¢. Canadian buffs sold at 13¢ flat, containing 20% grubs involving one car. The situation in country hides appears healthy in tone. Buffs range at 13@14¢ as to sections.

**CALFSKINS:** Eastern city skins continue quiet, with tanners displaying, but little interest. Three weight N. Y. trimmed cities recently sold at \$1.42½@1.45-2.15@2.3-1.5@2.0. Small parcels being moved on a basis of \$1.40 it is said. Outside skins quoted \$1.10@1.25 range on lights. Untrimmed stock quoted 19@20¢; kip sold \$3.70@4.35 lately.

**IMPORTED WET SALTED HIDES:** In addition to the two lots of frigorifico steers reported sold recently at stronger prices, about 9,000 Tucuman frigorificos sold at 15½¢ basis and some quiet trading went over at 16¢ in similar stock. Sellers are now endeavoring to work these hides up to a 16½¢ basis. The trading frigorificos late yesterday referred to above em-

braced 4,000 Anglos at \$46.50 and 5,000 Artigas at \$47.50, being 50¢ advance on the two type, the former B. A. and the latter Montevideo origin. These prices figure out about 18½@19¢ landed seaboard. Unsold stocks of frigorifico steers approximate 75,000 altogether. Frigorifico type hides range at 16@17¢ asked; common descriptions quoted 9½@14½¢ as to descriptions. Some B. A. campos moved at 11¢ as noted earlier in the week. Spot hides are slow.

## NOTED BRITISH PACKER DIES.

Sir William Nelson, Bart., for many years head of James Nelson & Sons and of the Nelson line of refrigerated steamships, and one of the pioneer importers of American meats into England, died recently at London. Son of a meat salesman, who built up a large business, Sir William during his life of 71 years developed the import cattle trade opening branches in South America and especially in Argentina.

In order to carry the beef in good condition to England the well known Nelson fleet of steamships was started and the beef was transported frozen. At Birkenhead where the cattle were landed the firm carried on large operations in connection with the abattoirs there.

In addition there was built up a wide distribution system throughout Great Britain. And as a natural consequence a great cold storage business grew out of the meat business. At a later time the firm became H. & W. Nelson Ltd.

Interested in many sides of life Sir William Nelson's death removes a man who did much for the development of the international meat and refrigeration trade and through that for his country's progress in general commerce.

## CHICAGO HIDE QUOTATIONS.

(Special Report to The National Provisioner from J. F. Nicolas.)

Chicago, Sept. 2, 1922.—Quotations on hides at Chicago for the week ending Sept. 2, 1922, with comparisons, are as follows:

PACKER HIDES.			
	Week ending Sept. 2, '22.	Week ending Aug. 26, '22.	Cor. week, 1921.
Spread native steers .....	@25½¢	@25½¢	17 @17½¢
Heavy native steers .....	@20¢	@20½¢	14 @14½¢
Heavy Texas steers .....	@18½¢	@18½¢	@14¢
Heavy butt branded steers .....	@18½¢	@18½¢	13½@14¢
Heavy Colorado steers .....	@17½¢	@17½¢	@12½¢
Ex-light Texas steers .....	@16½¢	@16½¢	10 @11¢
Branded cows .....	@16¢	@16¢	10 @11¢
Heavy native cows .....	@19¢	@19¢	13 @13½¢
Light native cows .....	@19¢	@19¢	@12¢
Native bulls .....	@13½¢	@13½¢	8 @8½¢
Branded bulls .....	@14¢	@14¢	9 @9½¢
Calfskins .....	@21¢	@21¢	20 @21¢
Kip .....	@21¢	@21¢	16 @17¢
Stunks, regular \$1.00@1.10	\$1.00@1.10	\$1.00@1.10	\$1.10@1.15
Stunks, hairless .45 @90¢	.45 @90¢	.45 @90¢	35 @70¢
Light native, butts, Colorado and Texas steers 1¢ per lb. less than heavies.			

## CITY AND SMALL PACKERS.

	Week ending Sept. 2, '22.	Week ending Aug. 26, '22.	Cor. week, 1921.
Natives, all weights .....	@18½¢	@18¢	11½@12¢
Bulls, natives .....	@14¢	@14¢	6 @7¢
Branded hides .....	@15¢	@15¢	7 @7½¢
Calfskins .....	@21¢	@21¢	19 @20¢
Kip .....	@20¢	@20¢	15 @16¢
Light calf .....	\$1.15@1.25	\$1.25@1.35	\$1.25@1.30
Stunks, regular \$0.90@1.00	\$0.90@1.00	\$0.90@1.00	\$1.00@1.10
Stunks, hairless .40 @80¢	.40 @80¢	.40 @80¢	30 @60¢

## COUNTRY HIDES.

	Week ending Sept. 2, '22.	Week ending Aug. 26, '22.	Cor. week, 1921.
Heavy steers .....	@14¢	@14¢	7½@8¢
Heavy cows .....	@13½¢	@13½¢	7 @7½¢
Butts .....	@13½¢	@13½¢	6 @7½¢
Extremes .....	@13½¢	@13½¢	9 @10½¢
Fulls .....	@11¢	@11¢	4½@5¢
Branded .....	@12¢	@12¢	4½@5¢
Calfskins .....	@17¢	@17¢	14 @15¢
Kip .....	@17¢	@17¢	12 @13¢
Light calf .....	\$1.10@1.15	\$1.15@1.20	\$1.15@1.25
Deacons .....	\$0.90@1.00	\$0.95@1.00	\$0.95@1.05
Stunks, regular .50 @60¢	.50 @60¢	.50 @60¢	60 @70¢
Stunks, hairless .25 @30¢	.25 @30¢	.25 @30¢	30 @35¢
Horsehides .....	\$4.50@5.00	\$4.50@5.00	\$2.50@3.00
Hogskins .....	@20¢	@20¢	15 @25¢

Prices quoted are f.o.b. Chicago or Chicago freight equalized, for straight carloads or more to tanners. Dealers' prices range ½¢@2¢ per lb. less.

## ICE AND REFRIGERATION

### ICE NOTES.

Michel Schnatz, Mobile, Ala., will shortly erect a new ice plant.

Alex Porter's ice plant, Hope, Ind., was recently destroyed by fire.

The Buhl Ice Co., Buhl, Idaho, will begin work on a new ice plant.

Fred Schreeck, Baker, Ore., is shortly going to erect a new ice plant.

The ice plant at Piper City, Ill., was recently destroyed by fire at a loss of \$15,000.

V. M. Howell of Los Angeles is considering the erection of an ice plant at Sawtelle, Cal.

The Rubel Coal and Ice Co., Brooklyn, N. Y., is going to erect a new ice plant to cost about \$200,000.

The Gurdon Ice Co., Gurdon, Ark., is planning to enlarge the capacity of its plant in the near future.

L. D. Palmer, H. Warren Nice and others, Orange, Cal., are planning to erect a new ice plant to cost about \$50,000.

The Texas Ice and Fuel Co., Houston, Tex., has been incorporated with a capital of \$100,000 by N. L. Casperson, B. S. Beam and A. J. Casperson.

The Hitchcock Ice and Cold Storage Co., Galveston, Tex., has plans for additions to its plant, which it expects to have completed by January 1, 1923.

The Texas Ice and Refrigerating Co., Fort Worth, Tex., has been incorporated with a capital of \$400,000 by Adolphus Buschell of St. Louis, C. H. Zane-Cetti and J. G. Bayrhofer of Fort Worth.

### REFRIGERATOR CAR SUPPLY.

(Continued from page 23.)

#### Oppose Discrimination.

In conclusion we may announce our intention of investigating any case of discrimination against our members either in service or assignment of cars. We ask no favors and only our pro-rata share of cars and service.

Members should promptly bring to our attention any apparent discrimination or neglect so that it may be referred to the proper authorities. Moreover, members must conduct their business upon the theory that the carriers and commission will require daily reports showing any cases of unduly delayed loading or unloading. Those guilty of wilful neglect or delay need expect little sympathy or attention, but on the contrary, they invite disaster in the form of an embargo that will mean business.

C. B. HEINEMANN,  
Vice-President.

### SOFT HAMS AND BACON.

(Continued from page 28.)

them into smoke house. It is very beneficial to let them dry out in the open for about two hours, to prevent too much shrinkage, allowing the bellies to smoke slowly, which in the end will give best results when removed from the smoke house into a dry room and turn out and harden fairly well in a week's time.

"Good corn-fed pork will of course always bring better results, the meat being

more firm, which gives it a better color and general appearance, and it also has very little shrinkage and is bound to keep longer in good shape." [EDITOR'S NOTE.—It is the consensus of expert opinion that good meats cannot be made from oily hogs. Packers should not buy such hogs, if possible.]

Here is the opinion of an Oregon packer: "Our experience shows that this is very hard to overcome. If a firm bacon is desired the best way is to put it into dry cure."

A reply from Canada says:

#### Too Long in Pickle.

"Your inquirer evidently is holding his bacon too long in pickle. If bacon is cut from heavy fat hogs this has a tendency to increase moisture in meat, as fat meats take up more pickle than lean. After bacon is thoroughly cured it would be best to remove from pickle and keep in cold storage, rather than hold over in pickle, as it becomes pickle-soaked and will not have as good an appearance when smoked; neither will it be firm.

One of the leading packinghouse superintendents gives the following sound advice:

"Grass hogs frequently cause this condition. Green bellies, if not thoroughly chilled and firmed up before going to cure, will not attain the same firmness after coming out of smoke. Also oversmoking detracts from firmness. Hang them where there is a good circulation of air."

Here is a remedy from a packer who had the same trouble to overcome:

"Regarding S. P. bellies coming out of smokehouse very soft. We have had this same trouble, but found by soaking the bellies in cold water and not overdoing it, and smoking at lower temperatures, that the meat will come out firmer, and would suggest that the above be given a trial."

#### Oversmoking a Common Fault.

Here is another helpful suggestion from a New York State packer:

"There are several causes for this, among them being improperly chilled hogs, holding too long after curing before smoking, and soaking too long."

Another packer writes:

"My experience has been that bellies always come out soft and have to be put in the cooler for a couple of days before they stiffen up. Would like to know how to keep them firm in the smoke house."

Here is another remedy of a packer who also had the same problem:

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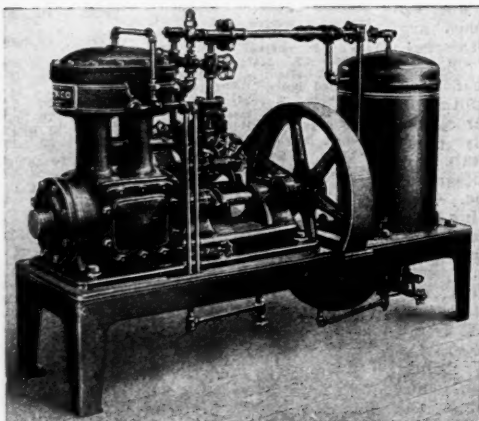
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Chicago—Ernst O. Heinsdorf, Chemical Bldg.  
Cleveland—Curtis Bros. Transfer Co.  
Detroit—Brennan Truck Co.

El Paso—R. E. Huthstetner, 615 Mills Bldg.  
Jacksonville—Jacksonville Whse. & Distributing Co.  
Mexico, D. F.—Ernst O. Heinsdorf.  
New York—Roessler & Haaslaacher Chemical Co., 709 Sixth Ave.  
Newark—American Oil & Supply Co.  
New Orleans—O. E. Lewis Co., Inc., 638 Camp St.  
Norfolk—Southgate Forwarding & Storage Co.  
Philadelphia—Henry Bower Chemical Manufacturing Co.

Pittsburgh—Pennsylvania Transfer Co., Duquesne Freight Station; Pennsylvania Brewers Supply Co., 158 Tenth St.  
Providence—Edwin Knowles, 26 Custom House St.  
Richmond—Bowman Transfer & Storage Co.  
Rochester—Rochester Carting Co.  
Savannah—Savannah Brokerage Co.  
San Francisco—Maillard & Schmiedell.  
Toledo—Moreton Truck & Storage Co.; G. H. Weddle & Co., 67 Walbridge Ave.  
Washington—Littlefield, Alvord & Co.

"We also have had the same experience on S. P. bellies coming out of smoke not set up firm. We find that on these occasions our sweet pickle gain has been excessive. The best result we have had is by draining this stuff on the floor three days and then taking it to the smoke house, and it comes out firm. It also makes a difference on the temperature of your hogs being cut and going to the cellar. If they go down to the cellar soft and not properly chilled, they will take up excessive pickle."

From a Michigan packer:

"There are many reasons for soft bacon. One might be the soaking in too warm water. Another, holding the bellies in packs after removing from vats, fully pickled for storage. Another, the temperature of room into which smoked meat goes for cooling. If too warm, bacon does not 'set.' If well-refrigerated bacon 'sets' and soon begins to turn gray. A medium temperature is desirable, about 40° to 50°."

**Dry Salt Before Pickling.**

A helpful reply received from a Wisconsin packer:

"Replying to your letter of June 12th, we offer the following suggestions for hardening and stiffening sweet pickle belly bacon: Before placing the bellies in the curing vats dry salt them about seven days, then place them in the regular pickle. This process will result in much firmer and harder bacon. If the curing room has been kept at the same temperature all the time the only reason that any deviation from the firmness would be caused is by receiving soft and swill-fed hogs. This pork will never set firmly."

From Ohio this suggestion comes:

"We believe that if the writer will examine his green bellies before going into cure and see that they are solid and firm, he will have no difficulty with soft bellies coming out of the smoke house. We have noticed ours doing the same thing, but on tracing it up we always found that this was the difficulty."

A prominent Maryland Packer hits the remedy by writing:

"Replying to your inquiry in reference to sweet pickled bellies coming out of smoke very soft, beg to say this can be due to various causes, as follows: Bellies can be old or over-cured, or if they are soaked too long the meat is naturally soft without being oily. Some people are under the impression if a belly is old the proper thing to do is to soak it a long time and this will improve it. The fact is, this is the worst thing that could be done, this would make it what you would term 'water soaked,' and it would just be like a sponge. Of course you would have to soak the bellies in water more or less time, but the principal trouble that causes this is excessive soaking. It is more important

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The Construction Companies maintain Local Service, Construction and Repair Shops for complete equipment installations.

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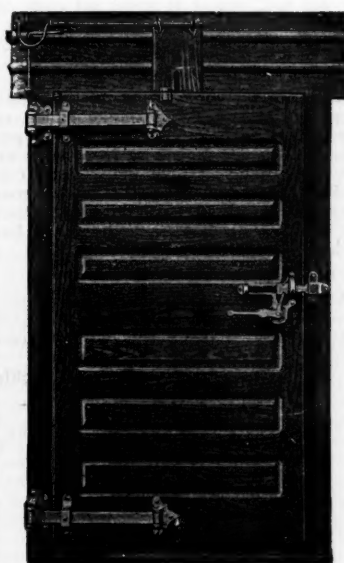
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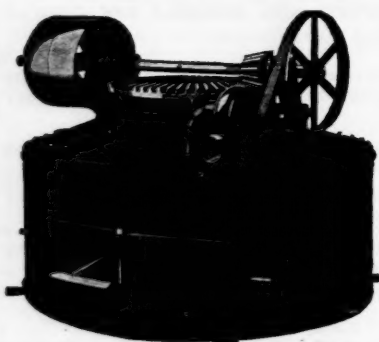
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**THE C. O. BARTLETT & SNOW CO.**

Main Office and Works: Cleveland, Ohio

to thoroughly wash them, and by all means do not oversook them in water."

### Smoking and Drying-Out Methods.

A Kansas Packer writes as follows:

"Possibly the trouble is due to atmospheric conditions, there being a great amount of moisture in the air than at other seasons of year. Would suggest that he lengthen his period of smoking and not allow smoke house temperature to get above 120. After smoking, allow bacon to hang in perfectly dry place, in the smoke house itself if this is possible. The after-smoking period of cooling off, drying out and firming up can hardly be accomplished satisfactorily under two days. Do not see how he should expect to shorten it any without sacrificing quality and appearance."

Here is an opinion from a Texas packer:

"If the whole batch of sweet pickled bellies coming through the smoke house are soft, that's one thing; if the bellies are just scattered through, our judgment is that the packer is getting more soft hogs than he knows of. We have never had the soft bellies that he speaks of except those from soft hogs."

From a Delaware packer came the following reply:

"We would suggest that possibly the trouble is in the sweet pickle soaking and washing room. You might suggest that they watch this feature of their business, soaking their bellies in water not over 60° F. and in washing them out before hanging on the trees, for a period of ten to fifteen

minutes, that they not increase the temperature of the water over 85°. Many men in the cellar ruin perfectly good bacon by being too anxious to make the task of washing the bellies easy. Try our suggestion out and see if it does not cure the trouble."

### Frozen Bellies Are Not Firm.

Another packer replies:

"In reply to your sweet pickle bellies being soft after leaving smoke house, our experience has been that this will happen if the bellies are frozen or from hogs that have been fed soft feed in place of corn. We find that when we pull a lot of frozen bellies out of the freezer and cure them, they are not as firm as bellies that have not been chilled."

A Denver packer replies:

"After bellies are smoked, leave them to cool off in the smoke house for about twelve hours. I think this will overcome

some of the trouble."

From Manitoba this helpful suggestion was mailed:

"We have experienced the same difficulty with bellies not firming up after smoking as your inquirer. After thorough investigation we discovered the fault to be in our hanging floor. Most of our trouble came on warm damp days. There was not sufficient air circulation and our temperature on our hanging floor became too warm and the air stagnant. We installed a fan to draw air from the outside and eliminated our trouble."

### Proper Drying Is Necessary.

One of the large Canadian packers indicates in his reply that he is using the drying room method, which is standard practice in England, Australia and some other countries. He replies:

"Evidently this party has no drying rooms. He should install drying rooms with weave coils and keep same dry at a temperature of say 60° F. This will overcome the difficulty."

Another constructive reply comes from Canada:

"We have noticed a great help to overcome this is to take a quantity of bacon out of tierces or vats and pile on racks a few days before smoking. This allows meat to drain out, and firm up before going to smoke house. We have also found excessive soaking to make bacon have a tendency to become much softer than it would otherwise. We try to have our temperature in smoke house to not exceed 110 at any time during smoking. We have at all times good results."

Another Texas packer writes:

"We believe our friend is cutting his hogs up while the animal heat is still in the meat. If cut up while not properly chilled out, the meat when cured will come out of smoke house soft. And unless it is hung in a room around 60° to 75° F. when a cool air is in circulation the meat will remain soft. Of course soft hogs will always remain oily and soft. I let my meat hang in this room for two or three days and find I get better results."

A large packer in British Columbia gives this test:

"Here's a detail test and think you will find some good dope on this. It was made here:

### Test on Pickled Hams and Bellies.

Days Old.	Vat No.	Pcs.	Avg. Lbs. Wt.	Green Lbs.	Pickled Wt., Lbs.	Smoked Wt., Lbs.	Pct. Gain in Pickle.	Pct. Shrinkage to Smoked.	Pct. Shrinkage Green to Smoked.
46	294	115	10%	1,100	1,318	1,140	10.20	13.05	4.18
43	296	138	10%	1,506	1,506	1,278	9.92	15.14	6.72
42	254	134	10%	1,466	1,466	1,280	7.87	12.68	5.81
42	443	119	10%	1,414	1,414	1,226	9.19	13.29	5.33
44	182	113	11%	1,418	1,418	1,212	7.83	14.52	7.83
51	283	94	14%	1,330	1,330	1,283	2.93	6.28	8.53
55	382	100	14%	1,450	1,450	1,372	2.48	7.67	5.38
51	71	97	14%	1,390	1,442	1,344	3.74	6.80	3.31
51	378	100	14%	1,404	1,517	1,390	1.54	7.77	6.36
52	357	106	15%	1,543	1,572	1,450	1.88	7.76	6.03

All meats drained 24 hours before weighing.



# MEAT PACKING FROM FARM TO TABLE

## Using Radio to Get Facts to the Consumer

By W. A. Johns, Swift & Company, Jersey City, N. J.\*

To get a conception of what is involved in manufacturing and distributing meat foods, three factors are fundamental:

1st. There is the peculiar nature of the source of raw material that must be considered.

2nd. There is the effect of distance on the meat food business.

3rd. How the perishable nature of the product is a controlling factor.

Other elements, many of them, are involved, but these three are fundamental to any study of the meat food industry.

In the first place, consider the raw material and its sources.

In the United States there are approximately six million five hundred thousand farmers and ranchmen. They market their livestock—the raw material of the meat food industry—where they see fit, in such quantities as they are able, and when they are ready to do so.

Up to this time, in the development of the livestock industry, there has been no organization among the shippers so as to spread their shipments out evenly through the days of the week or through the seasons of the year. Consequently there are days when livestock comes into the central markets in such numbers that handling it with satisfaction to all parties interested has been most difficult. On other days the shipments are light.

### Markets Have Been Uneven.

In view of this set of facts, a consistent market without price fluctuations has been impossible.

It may be in order to mention that livestock is shipped into the stockyards, which are located at prominent packing centers, such as Chicago, Kansas City, St. Louis, St. Joseph, Mo., St. Paul, Fort Worth, and Denver. Or, to be brief, stockyards and packing plants are located as near as possible to the base of supply of raw material.

The animals usually arrive at night, are unloaded in the morning and must be paid for in cash by three o'clock on the day that livestock is bought.

Promptly upon arrival all livestock is given a strict examination by veterinarians in the employ of the United States Department of Agriculture, and this inspection is only the first of four to which the animal is subjected before it finally reaches the refrigerating rooms as finished product.

### Value of Stockyards Markets.

Although this condition prevails in marketing the raw material of meat food, creating because of it, some very serious business problems, the fact remains that the central marketing system for livestock in the United States with its nearby manufacturing plant has been a great advantage to both consumers and producers of meat foods.

When it is remembered that our farms must maintain something over one hundred and sixty million head of livestock in order to provide our people with meats; when we bear in mind the large territory from which this raw material is to be gathered, and the equally large territory over which distribution must be made; and when it is recalled that every producer

of an animal that the government inspection declares is fit for human food can find a buyer, and that each consumer can get meat when, where and in what condition he wants it, it is clear that the modern central livestock marketing system has been a social service.

Consider now the second factor—the element of distance.

It is not everywhere in the United States that livestock can be produced in sufficient numbers to meet the demands of the people. Thickly populated industrial centers could not, if they were to try, produce in their vicinity the food they must have. This applies to all food; it is especially true of meat food. There is neither space, nor grass, nor grain. But the meadow lands, the grain fields, and the prairies of the West do provide these facilities.

### Distance from Farm to Table.

As a result of these conditions we find, roughly speaking, two-thirds of the livestock raised west of the Mississippi river, and two-thirds of the consuming population living east of the Mississippi river. Consumers cannot move to the source of food supply; the foods must be moved to them.

The modern meat-food manufacturing industry is, then, the logical outgrowth of the nature of the country in which it has been developed.

The state of New York has today approximately four and one-half times the population of the state of Iowa; on the other hand, Iowa raised four and one-half times the number of livestock produced in New York state. New York, therefore, has a greater demand for food than its producers can supply; Iowa has a surplus food production.

Someone must build an agency that will get the surplus food from the producing section to the place where there are more consumers than there is production. The distance, in this case, to be covered, is in the neighborhood of thirteen hundred miles. To perform this function the modern packinghouses have developed. They have a capacity for extensive operations and the demands upon them are extensive.

### Raw Material Is Perishable.

Very definitely related to the two propositions just discussed is the third one set down as fundamental:

Meat is highly perishable. This being true, certain economic facts exist in this industry that make it unique among manufacturing enterprises.

The raw material with which the manufacturer deals is perishable. It is perishable in the hands of the producer of it. When he is ready to sell—that is, when his livestock is ready for market or when his available supply of food for his stock is consumed—he must get his product sold, because more food for it costs money, and there is the constant danger of injury to animals. As a matter of business, therefore, this raw material must be marketed when it is ready, or financial losses will occur.

But this raw material is still perishable when it reaches the possession of the packer. Livestock in a strange place worries, it does not eat well, it shrinks in weight, and is in constant danger of serious injury. All of these factors are not characteristics of the raw material of most manufacturing industries.

It means that all raw material must be moved at once into the factory. It can never be purchased in large quantities, and at favorable prices, to be held in storage until the manufacturer is ready to use it.

Bear in mind at this point that this raw

material, perishable in nature, is coming to market in such quantities, at such times, and in such grades as the producer of it decides.

### Can't Control Meat Supply.

It is necessary that this material be purchased from day to day, and paid for in cash, no matter what the numbers of it may be, or the condition or the quality. This fact also constitutes one of the unique features of the meat food manufacturing industry. In short, there is no way to control the supply of raw material, and it must be absorbed as it comes in order that a dependable central marketing system can be maintained for the producers of livestock.

From every dollar of our sales, eighty-five cents is spent for livestock, fifteen cents for labor, freight and other expenses.

But, carry our thought of the perishable nature of the product one step farther. Fresh meat must be so handled that it will pass out of the hands of the packer within two weeks after the date when it is first reduced from the raw material state to the manufactured form. There is no escape from this. The manufactured article cannot be stored and held for a favorable market. The total supply of fresh product in storage at any one time would supply the consumers' demand for fresh meat but a few days at the most; and the total supply of cured product but a few weeks.

### Problems of Selling Meat.

Since such a large part of the product must be sold from a thousand to two thousand miles away from the plant where it is manufactured, the problems of successful merchandising require the greatest skill in salesmanship.

This company sells its product direct to retailers all over the United States. In order to do this, it has a system of about 400 branch houses located in the principal cities and towns.

For instance, in order to serve the local territory immediately adjacent to New York, we have manufacturing establishments in New York City, Jersey City, Harrison and Newark. We have branch houses in Asbury Park, Bayonne, Bridgeport, Danbury, Elizabeth, Flushing, Haverstraw, Long Branch, Biddletown, Morristown, New Brunswick, Newark, New Rochelle, Newburgh, Orange, Perth Amboy, Plainfield, Portchester, Port Jervis, Somerville, South Norwalk, Stamford, Stapleton, Yonkers, and Paterson.

It also operates direct lines of refrigerator cars, known to the trade as "car routes," which radiate from the principal plants. These cars make drop shipments at the small towns and cities which are not served by branch houses.

All branch houses are equipped with refrigeration facilities. They have experts to care for and cut the meats handled. They also have corps of salesmen who deal with retailers.

### Elaborate Marketing Machine.

An elaborate marketing machine like this must be maintained if perishable food products are to be distributed without deterioration in quality.

(Continued on page 49.)

HIGHEST QUALITY—LOWEST PRICE

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**MEAT BRANDING**  
**INK**

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**826-13th. St. Washington, D.C.**

\*Address broadcasted to 200,000 radio enthusiasts from the Westinghouse station at Newark, N. J.



# Chicago Section

Harvey A. Craig, provision manager of Allied Packers, Inc., is taking a well-earned vacation.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 30,235 cattle, 8,316 calves, 73,482 hogs and 30,469 sheep.

Fred Burrows chaperoned Al Rohe during his visit to Chicago this week, and the two convention entertainment experts incidentally compared notes.

L. H. D. Weld, head of Swift & Company's commercial research department, is now engaged in certain piscatorial investigations at Lakeside, Mich.

Robert Mair, head of Swift & Company's foreign department, returned this week from a visit of several months to Great Britain. Further deponent saith not.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, August 26, 1922, for shipment sold out, ranged from 7.00 to 17.00 cents per pound, averaged 12.39 cents per pound.

Packers have heard of the plan to entertain the ladies at the forthcoming Institute convention at Chicago on October 9-11, and many more of them will be accompanied by their wives, sisters and sweethearts than ever before.

Provision shipments for the week ending Saturday, August 26, 1922, with comparisons, are as follows:

	Last week.	Previous week.	Last year.
Cured meats	11,308,000	13,487,000	16,773,000
Lard	9,150,000	10,476,000	17,467,000
Fresh meats	22,816,000	30,925,000	29,746,000
Pork	4,000	4,000	8,000
Canned meats	10,000	21,000	43,000

R. M. Williams, vice president and general manager of the Southern Packing Corporation, which has plants at Orange-

burg, S. C., Wilmington, N. C., and elsewhere in the Southeast, was in Chicago this week hobnobbing with old-time packinghouse acquaintances and attending to business connected with his enterprises. He is a firm believer in the future of the Southeast as a livestock and meat producing section.

## Meat Trade Movies—No. 9



JUST AS EASY AS CAN BE.

Introducing John T. Russell of Chicago, meat retailer, chairman National Association of Meat Councils, catch basin magnate, banker, and prospective editor and publisher. He was once a Texas cow-puncher—no wonder it comes easy!

With the prospect of settlement of the railroad strike troubles there is a chance that Col. Nelson Morris of the Illinois National Guard may have a chance to devote a little time to his duties as chairman of the board of directors of Morris & Company. Since being summoned to command the troops on duty at Joliet he has not known there was such a thing as a packinghouse.

S. James Clark, affectionately known in the trade as "Sir James," is back to Chicago after his 53rd round trip across the Atlantic as live cattle chaperon for Morris & Company's export department. Besides this Sir James has made five such trips to South America. He believes the future of the live cattle export trade is a rosy one, and expects to reach the century mark on trips before he retires. If Sir James could be persuaded to write a book on his experiences Jack London would have to take a back seat.

Among out-of-town visitors in Chicago this week are the following: A. T. Rohe of Rohe & Brother, New York City, vice-president of the Institute of American Meat Packers; W. F. Nash of the Cleveland Provision Co., Cleveland, O.; W. H. Allerdice of the Indianapolis Abattoir Co., Indianapolis, Ind.; J. Paul Dold, vice-president, and Jas. G. Cownie, head of the export department, of the Jacob Dold Packing Co., Buffalo, N. Y.; Joseph Kurlde of the Wm. Schluderberg-T. J. Kurlde Co., Baltimore, Md.; and Geo. A. Hormel, president of Geo. A. Hormel & Co., Austin, Minn.

## TARIFF BILL ON SALT.

Total consumption of salt by refrigerating and ice plants in the United States is about 28,490 tons per year. For this reason there is interest among packers in the Senate bill on the tariff, which is now gone to a conference of representatives of both houses of Congress.

Under the Underwood tariff salt was on the free list. The present Senate bill proposes a duty on loose salt of 16 cents per 100 pounds, and on salt in bags and barrels a duty of 20 cents per 100 pounds.

Production of salt and export and import figures for the past few years are of special interest and are as follows:

	Domestic Production (short tons).	Exports (short tons).	Imports (short tons).
1917	6,080,000	114,000	65,000
1918	7,210,000	137,000	40,000
1919	6,880,000	119,000	63,000
1920	6,965,000	139,000	138,000
1921	110,000	110,000	93,000
*1922 (Jan.-May)	54,000	54,000	33,000

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## LEON DASHEW

Counselor At Law

15 Park Row New York

### References

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Austin Nichols &  
Co.  
New York Butchers  
Dressed Meat Co.

Joseph Stern & Sons,  
Inc.  
Manhattan Veal &  
Mutton Co.  
United Dressed Beef  
Co.

**HAM CAMPAIGN SUCCEEDS.**

(Continued from page 22.)

thousand that were received this morning were immediately distributed to the different packers, and when the additional posters are received they will be distributed at once. All of the packers feel that this campaign will produce the desired results."

An Ohio packer writes:

"We have received the posters for which we thank you and wish to say that they are very beautiful.

"We are making a special effort to get these out before the public and will thank you if you ship us an additional supply of about the same amount."

A Texas packer makes this request:

"Referring to your P. R. Letter No. 68, we hope that you will send us a number of posters. We will be only too glad to place them in the retail stores to help reduce the stocks of hams. We ourselves are long on that commodity."

An Ohio packing company writes:

"Kindly ship us about 1,000 or a few more if possible of those ham posters that you mentioned in your P. R. Letter No. 68, dated August 19, 1922.

"We will gladly give them a good distribution to help the ham cause at this time."

**Southern Packers On the Job.**

A Tennessee packer writes in part:

"Regarding your circular letter with reference to ham posters, beg to say that if you have not already forwarded us a supply of these posters that you will do so as we believe that this will be the means of bringing to the consumer that hams are at this time a very economical dish."

A Kansas packer gladly co-operates and says:

"We will be glad to help the distribution of these posters in our territory. We believe that considerable impetus can be given the movement of hams by a wide distribution of these cuts."

An Iowa packer writes:

"Just received the package of the 125 ham posters. They are very attractive; believe they are going to do a lot of good.

"We can use another package of about the same quantity. We will see to it that these get put up where they will draw the public's attention and hope to do our share to get the ham trade back into a normal flow."

**MEAT FROM FARM TO TABLE.**

(Continued from page 47.)

There are certain periods of the year, known as "accumulative seasons," when the product runs to the market more freely than it does at others. For instance, April is known as the best month in which to store eggs. June is the best producing month on butter. And, if it is necessary to place product in refrigerated chambers, this cold storage serves a dual purpose in that it takes the product off the market in times of surplus or plenty and keeps it in good condition. So cold storage has become a great regulator, handy both alike to the producer and to the consumer.

Up to this point, emphasis has been placed upon three economic factors that influence manufacturing and merchandising meat foods:

1st. How the marketing of raw materials by six million five hundred thousand farmers has a bearing on the situation;

2nd. How the factor of long distance in distributions demand attention; and

3rd. How the perishable nature of the product handled makes the meat packing industry unique among manufacturing institutions.

**How to Reduce Meat Bills.**

In closing, may I say to the housewife that it is possible to cut meat bills considerably by careful attention, provided time is taken to transform properly the coarser but equally nutritious cuts of meat into appetizing form.

For instance, will you kindly visualize a side of beef?

Twenty-five per cent of the side is composed of loins and ribs, from which come porterhouse steak, sirloin steak, filet mignon, tenderloin, and roast beef.

The bulk of the people seem to want and are willing to pay for these cuts, leaving the others to bring what they will. And it is hard to beat the law of supply and demand.

But, from the rest of the carcass (that is, 75 per cent)—again, housewives, we are talking to you, because you hold the pocketbook—starting at the top of the side, where it hangs on the rail, we have respectively:

1. Ox tails, from which come ragout and ox-tail soup.

2. The round, which becomes round steak and chipped beef with cream.

3. The flank, from which we get our flank steak and hamburger steak.

4. The naval end, producing short ribs of beef and corned navels.

5. The brisket where we get our pot roast and Hungarian goulash.

And, last but not least, the chuck, which will produce at all times a good pot roast.

Every one of the primal parts from which these cuts come bears the legend, "U. S. Inspected and Passed," and the establishment number showing the point of origin, so that the housewife may be sure of getting product that is sound and healthy if she will only insist upon seeing the establishment number at time of purchase.

Let it be borne in mind that under such circumstances as just described, and confronted by the limitations just outlined, the meat food industry has been developed so that consumers practically everywhere in the United States are able to get the kind of meat food they want, where they want it, and in a wholesome condition, bearing your Uncle Sam's Bureau of Animal Industry stamp of approval upon it.

**ST. JOSEPH LIVESTOCK MARKETS.**

(Continued from page 42.)

which are about steady. Best yearlings sold \$9.60@10.00, with grassy kinds as low as \$7.00. A few choice to prime cows made \$5.75@6.00, but the big bulk of the fair to good grassy kinds sold \$3.50@4.50. Canners sold \$2.00@2.50 and cutters \$2.50@3.00. The bull market is around 25c lower, with few good enough to reach \$4.00. Veals held steady, choice grades selling at \$10.50, but heavy and medium kinds are mostly 50c lower, sales ranging down to \$4.50.

The first two days of the week brought out a liberal run of stocker and feeder cattle, which came from Kansas, Oklahoma and Texas points. The market held a fairly steady tone on best feeders and stockers, but with an oversupply of medium and plain kinds, values are fully 25c lower. Many loads of Kansas and Oklahoma feeders sold \$6.25@6.50 for the best, with commoner kinds down to \$5.25. Best stockers sold \$6.25@6.40, with bulk of sales from \$5.00@5.75. Stock calves were numerous and sold from \$4.60@6.35. Stock cows and heifers found a slow outlet, with values around 25c off. Cows sold \$3.00@3.65 and heifers \$3.60@4.50.

Hog receipts were around 5,500, compared with 5,139 last Tuesday, and 4,812 a year ago. Despite the light run buyers were out to buy hogs lower. Shippers opened the market, taking around 1,300 lights and medium butchers at prices 10@15c lower than Monday's shipper market. Packers were slow to start at 10@15c lower prices, but later was more active, the market closing 5@10c lower. The top was \$9.15, paid by both shippers and packers, and bulk of all sales ranged \$7.25@9.10. Throwout packing sows sold \$7.00@7.15 and stags \$5.75.

Arrivals in the sheep division numbered around 7,000 for the two days, and were about equally divided between natives and Westerns. The lamb market is quoted around 25c lower for the period. Best natives sold Tuesday at \$12.25, and

Idahos brought \$12.75 on both days. Feeder lambs sorted from the Idahos sold at \$12.00@12.15. Clipped lambs sold \$11.50@12.25. Aged stock sold 25c lower than last week's close, best ewes selling \$6.25, odd head yearlings \$9.00 and wethers around \$7.00.

**ST. PAUL.**

(Reported by U. S. Bureau of Agricultural Economics and Minn. Dept. of Agriculture.)

South St. Paul, Minn., Aug. 30.

Fully 60 per cent of current cattle receipts are of the stocker and feeder classes, a large percentage of which are of Canadian origin. About 21,000 cattle have been received here during the first three days of the week, or approximately the same number as the same days of last week. The general market for the lower grades of killing cattle here has been dull with the tendency downward, prices for the most part being weak to 25c lower compared with a week ago.

Only an occasional small lot or load lot of dry fed beef steers of good or choice grade are included in current marketings, one small lot of dry fed yearlings topping the week's trade at \$10.00, with best load lot, 21 head of 1,191-lb. averages of a good grade, selling to packers at \$9.50. Best grass-fat steers of a medium grade, mostly Dakotas and Montanas, are selling from \$7.25 up to \$7.75, or somewhat higher, bulk of grass-fat heaves here being of a common grade and going at \$5.25@7.00.

Best grass-fat heifers on the yearling order are selling in limited numbers from \$5.50@6.50, best grass-fat young cows on the heifer order at \$4.75@5.50, with bulk of butcher cows and heifers off grass at \$3.25@4.50. Poorest canners sold at \$2.00, bulk of canners \$2.25, some \$2.50, cutters at \$2.75 and \$3.00 for the most part, a few of the best young cows on the cutter order at \$3.25. Bologna bulls went at \$3.00@3.75 according to weight and quality, a few extra choice heavy bolognas \$4.00. Best light veal calves today sold largely at \$9.75 and \$10.00, a few extra choice vealers bringing 25c to 50c premium, or steady to 25c lower than a week ago. Seconds or culls sold largely at \$5.00@6.00.

This week's receipts of hogs to date total about 16,100, compared with 16,423 the same period a week ago, and 12,830 for the corresponding days a year ago. Demand for lightweight hogs has revived after last week's slump, and liberal numbers of such kinds have sold during the past two days at \$9.00@9.25, or 50c to 75c higher than last Wednesday. Better grades of 200 to around 250-lb. butchers have sold mostly at \$9.00, some \$8.50@8.75, with medium to choice 260 to around 325-lb. butchers quotable from \$7.25 to around \$8.50. Bulk of the packing sows sold today at \$6.25@6.50, with rough or excessively heavy kinds as low as \$6.00, this class being around 25c lower than last Wednesday.

Fat lambs have declined about 50c compared with a week ago, bulk of the fat natives selling today at \$11.75 with seconds largely at \$7.00. Light and medium weight ewes, going mostly at \$6.00, are 75c lower, heavies mostly \$3.50 or \$1.00 lower than a week ago.

**CHICAGO PORK QUOTATIONS.**

Wholesale prices of cured pork and pork products per 100 pounds, for the week ending August 18, 1922, with comparisons, are quoted by the U. S. Bureau of Markets as follows at Chicago:

	Aug. 18.	Aug. 11.	July 21.
Hams, smoked, 14-16 average....	\$22.00-24.50	\$24.00-26.00	\$27.00-29.50
Hams, fancy, 14-16 average....	26.00-27.50	26.00-28.00	30.00-32.00
Picnics, smoked, 4-8 average....	14.75-17.50	15.00-18.00	17.00-19.00
Bacon, breakfast, 6-8 average....	24.00-28.00	24.00-28.00	24.00-28.00
Bacon, fancy, 6-8 average....	33.00-36.00	33.00-35.00	32.00-35.50
Bellies, D. S., 14-16 average....	15.50-16.50	15.50-16.25	15.50-16.00
Backs, D. S., 14-16 average....	12.00-13.50	12.50-13.25	12.00-13.50
Pure lard, tierces	12.00-14.00	12.50-14.25	12.00-13.25
Compound lard, tierces	12.25-13.50	12.75-13.50	12.50-14.00



## CHICAGO LIVESTOCK.

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Saturday, Aug. 19.	2,808	646	7,869	1,321
Monday, Aug. 21.	15,710	2,773	22,773	22,773
Tuesday, Aug. 22.	13,246	2,780	26,438	13,978
Wednesday, Aug. 23.	10,692	2,255	20,889	13,689
Thursday, Aug. 24.	9,014	3,530	25,008	16,291
Friday, Aug. 25.	6,222	1,417	17,491	7,878
Saturday, Aug. 26.	2,000	500	5,000	2,000

Total for week	60,884	13,264	126,523	77,609
Previous week	53,453	10,603	134,202	72,155
Year ago	49,762	7,878	111,462	123,541
Two years ago	58,818	9,444	111,927	98,518

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Saturday, Aug. 19.	545	29	886	2,911
Monday, Aug. 21.	4,333	161	5,009	1,799
Tuesday, Aug. 22.	2,992	78	3,940	5,446
Wednesday, Aug. 23.	3,178	78	2,455	3,992
Thursday, Aug. 24.	3,626	146	1,587	3,785
Friday, Aug. 25.	2,918	70	4,096	6,491
Saturday, Aug. 26.	1,000	50	2,000	1,000

Total for week	17,984	590	19,087	22,513
Previous week	15,558	459	23,482	21,690
Year ago	21,554	907	31,618	39,179
Two years ago	23,900	1,775	24,446	37,161

Receipts at Chicago for the year to August 26, 1922, with comparisons:

	1922.	Year—1921.
Cattle	1,800,467	1,749,297
Calves	534,296	527,792
Hogs	5,221,058	5,354,028
Sheep	2,333,418	2,832,130

Total receipts of hogs at eleven markets:

	Week.	Year to date.
Week ending August 26.	435,000	18,584,090
Previous week	485,000	19,164,000
Cor. week, 1920.	376,000	19,716,000
Cor. week, 1921.	397,000	21,646,000
Cor. week, 1918.	358,000	20,610,000
Cor. week, 1917.	169,000	18,089,000
Cor. week, 1916.	487,000	19,774,000
Cor. week, 1915.	335,000	17,896,000
Cor. week, 1914.	376,000	15,484,000

Combined receipts at seven points for week ending August 26, 1922, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending August 26.	263,000	338,000	186,000
Previous week	242,000	389,000	203,000
1921	191,000	298,000	332,000
1920	225,000	274,000	348,000
1919	326,000	316,000	352,000
1918	318,000	288,000	354,000
1917	253,000	121,000	207,000
1916	245,000	388,000	321,000
1915	198,000	254,000	307,000
1914	160,000	276,000	331,000

Chicago packers' hog slaughter for week ending August 26, 1922:

Armour & Co.	14,600
Anglo-American	7,400
Swift & Co.	12,400
G. H. Hammond Co.	7,700
Morris & Co.	11,500
Wilson & Co.	10,700
Royd-Lunham & Co.	5,400
Western Packing & Provision Co.	11,900
Robert & Oake	4,300
Miller & Hart	3,500
Independent Packing & Provision Co.	5,200
Brennan Packing Co.	5,800
Wm. Davies Co.	2,000
Others	12,600

Total	115,000
Previous week	118,300
Year ago	87,600
Two years ago	92,300
Three years ago	106,400

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending August 26.	\$9.50	\$8.10	\$6.75	\$12.80
Previous week	9.80	8.75	6.50	12.00
Cor. week, 1921.	8.10	8.15	4.50	9.25
Cor. week, 1920.	15.05	14.50	7.67	13.40
Cor. week, 1919.	15.90	18.70	8.50	16.26
Cor. week, 1918.	16.00	19.00	12.75	17.65
Cor. week, 1917.	19.90	17.30	10.25	17.00
Cor. week, 1916.	9.85	10.80	7.10	10.50
Cor. week, 1915.	9.10	7.05	5.75	8.90
Cor. week, 1914.	9.25	9.20	5.00	7.40
Cor. week, 1913.	8.30	8.00	4.25	7.30
Cor. week, 1912.	8.25	8.34	4.10	6.80
Cor. week, 1911.	7.10	7.11	3.60	5.60

Average, 1911-1921. \$10.90 \$11.65 \$6.65 \$10.90

Prices at Chicago, Thursday, August 31:

## CATTLE.

Beef Steers:	
Med. and heavy wt. (1,100 lbs. up)—	
Choice and prime	\$10.50@11.15
Good	9.50@10.50
Medium	8.50@9.50
Common	6.25@8.15
Light weight (1,100 lbs. down)—	
Choice and prime	10.35@11.00
Good	9.35@10.35
Medium	8.00@9.35
Common	6.00@8.00
Butcher Cattle:	
Helpers, common choice	4.85@ 9.49
Cows, common choice	3.75@ 8.10
Bulls, Bologna and beef	3.85@ 6.60
Canners and Cutters:	
Cows and helpers	2.75@ 3.75
Canner steers	3.75@ 4.50
Veal Calves:	
Light and med. weight, med. good and choice	11.00@12.50
Heavy weight, common choice	4.25@ 7.75

## HOGS.

Top	\$ 9.85
Bulk of sales	6.00@ 9.75
Heavy weight (250 lbs. up), med. choice	7.75@ 9.30
Med. weight (200-250 lbs.), med. choice	8.90@ 9.80
Light weight (150-200 lbs.), com. choice	9.40@ 9.85
Light hogs (130-150 lbs.), com. choice	8.90@ 9.85
Packing sows (250 lbs. up), smooth	6.50@ 7.35
Packing sows (200 lbs. up), rough	6.00@ 6.75
Killing pigs (130 lbs. down), med. choice	7.25@ 8.50

## SHEEP.

Lambs (84 lbs. down), medium prime	\$12.00@13.00
Culls and common	8.75@11.75
Yearling wethers	8.75@11.25
Wethers, medium prime	6.00@ 9.25
Ewes, medium choice	3.50@ 7.50
Culls and common	2.00@ 4.00
Breeding ewes	5.00@11.75
Feeding lambs, medium choice	11.50@13.00

## CHICAGO PROVISION MARKET

Official Board of Trade Range of Prices.

SATURDAY, AUGUST 26, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Sept.	\$10.25	\$10.40	\$10.25	\$10.40
Oct.	10.35	10.47½	10.35	10.47½
Jan.	8.95	8.95	8.95	8.95
RIBS—(Boxed 25c more than loose)—				
Sept.				9.67½
Oct.				9.45

MONDAY, AUGUST 28, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Sept.	10.35	10.37½	10.32½	10.32½
Oct.	10.45	10.47½	10.40	10.40
Jan.	8.95	8.97½	8.95	8.95
RIBS—(Boxed 25c more than loose)—				
Sept.	9.62½	9.62½	9.62½	9.62½
Oct.				9.45

TUESDAY, AUGUST 29, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Sept.	10.27½	10.27½	10.10	10.25
Oct.	10.30	10.35	10.20	10.32½
Jan.	8.95	8.97½	8.92½	8.97½
RIBS—(Boxed 25c more than loose)—				
Sept.	9.60	9.60	9.50	9.60
Oct.	9.25	9.45	9.25	9.45

WEDNESDAY, AUGUST 30, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Sept.	10.20	10.27½	10.20	10.20
Oct.	10.32½	10.37½	10.30	10.30
Jan.	9.05	9.10	9.02½	9.07½
RIBS—(Boxed 25c more than loose)—				
Sept.	9.60	9.60	9.60	9.60
Oct.	9.57½	9.57½	9.57½	9.57½

THURSDAY, AUGUST 31, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Sept.	10.20	10.30	10.10	10.20
Oct.	10.25	10.30	10.22½	10.30
Jan.	9.10	9.15	9.10	9.20
RIBS—(Boxed 25c more than loose)—				
Sept.	9.60	9.65	9.57½	9.70
Oct.				9.62½

FRIDAY, SEPTEMBER 1, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
No trading.				
LARD—(Per 100 lbs.)—				
Sept.	10.12½	10.30	10.12½	10.25
Oct.	10.22½	10.42½	10.22½	10.37½
Dec.				9.40
Jan.	9.20	9.25	9.20	9.20
RIBS—(Boxed 25c more than loose)—				
Sept.				9.75
Oct.				9.70

## CHICAGO RETAIL FRESH MEATS

Corrected weekly by C. W. Kaiser, Sec'y United Master Butchers' Ass'n of Chicago.)

## Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	28	22	20
Rib roast, light end.	35	28	22
Chucks roast	20	15	12
Steaks, round	35	30	25
Steaks, sirloin, first cut.	45	38	30
Steaks, porterhouse	60	45	32
Steaks, flank	30	25	15
Beef stew, chuck	18	15	14
Corned briskets, boneless	20	15	20
Corned plates	12	10	10
Corned rumps, boneless	25	22	18

## Lamb.

	Good.	Common.
Hindquarters	42	30
Legs	45	33
Stews	12	12
Chops	25	22
Chops, rib and loin	48	32

## Mutton.

Legs	22	
Stews	15	
Shoulders	20	
Chops, rib and loin	38	

## Pork.

Loins, whole, 8@10 avg.	30	@33
Loins, whole, 10@12 avg.	25	@30
Loins, whole, 12 to 14.	21	@26
Loins, whole 14 and over.	19	@23
Chops	35	@38
Shoulders	19	@23
Butts	20	@22
Spareribs	11	@14
Hocks	12	@15
Leaf lard, unrendered	10	@12

## Veal.

Hindquarters	26	@32
Forequarters	25	@31
Legs	25	@28
Breasts	20	@25
Shoulders	16	@23
Cutlets		@42
Rib and loin chops		@35

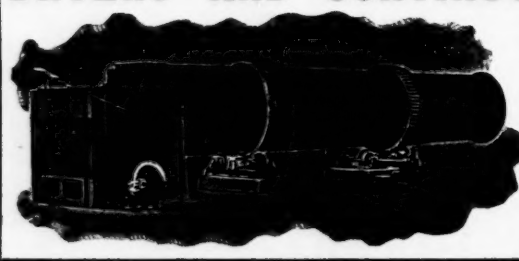
## Butchers' Offal.

Suet	@ 4
Shop fat	@ 2
Bones, per 100 lbs.	@50
Calf skins	@18
Kips	@14
Deacons	@18

## CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran.....	6½	6½
Crystals.....	7½	7½
Double refined nitrate of soda, f. o. b.		
N. Y. & S. F., carloads.....	4½	4½
Less than carloads, granulated.....	4½	4½
Crystals.....	5½	5½
Kegs, 100@130 lbs., 1c more.....	12½	11½
Boric acid, crystals to powdered.....	12½	11½
Borax, crystals to powdered.....	7½	6½
Sugar—		
Raw sugar, 96 basis.....	@ 5½	
Second sugar, 90 basis.....	@ 4½	
Syrup, testing 63 to 65 combined sucrose and invert.....		@23
Standard, granulated, f. o. b. refinery (less 2 per cent).....	6.00@	7.10
To refiners, \$6.75; others.....	6.90@	7.10
Plantation, granulated, f. o. b. New Or- leans (less 2 per cent).....	@ 6½	
White clarified, f. o. b., New Orleans (net).....	@ 6½	
Yellow clarified, f. o. b., New Orleans (net).....	@ 6½	
Salt—		
Granulated, car lots, per ton, f. o. b., Chi- cago, bulk.....		\$ 9.80
Medium, car lots, per ton, f. o. b., Chicago, bulk.....		11.30
Rock, car lots, per ton, f. o. b., Chicago.....		7.90

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## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

Carcass Beef.		
	Week ending Sept. 2, 1922.	Cor. week 1921.
Prime native steers	16 @17	16 @18
Good native steers	15 @16	15 1/2 @16 1/2
Medium steers	13 @14	12 @15
Hefers, good	12 @13	13 @15
Cows	7 @11	8 @12
Hind quarters, choice	2 @23	2 @24 1/2
Fore quarters, choice	1 @11	1 @12

Beef Cuts.		
Steer Loins, No. 1	6 @34	6 @22
Steer Loins, No. 2	6 @32	6 @20
Steer Short Loins, No. 1	6 @40	6 @44
Steer Short Loins, No. 2	6 @38	6 @42
Steer Loin Ends (hps)	6 @27	6 @26
Steer Loin Ends, No. 2	6 @25	6 @25
Cow Loins	14 @22	15 @23
Cow Short Loins	18 @28	20 @32
Cow Loin Ends (hps)	12 @18	18 @20
Steer Ribs, No. 1	6 @24	6 @24
Steer Ribs, No. 2	6 @23	20 @23
Cow Ribs, No. 1	6 @7	6 @17
Cow Ribs, No. 2	6 @10	6 @10
Cow Ribs, No. 3	6 @9	6 @9
Steer Rounds, No. 1	6 @16 1/2	6 @18
Steer Rounds, No. 2	6 @16	6 @17
Steer Chucks, No. 1	6 @10	6 @10
Steer Chucks, No. 2	6 @9	6 @8
Cow Rounds	10 @14	12 @14
Cow Chucks	5 @7	6 @5
Steer Plates	6 @7 1/2	6 @5
Medium Plates	6 @7 1/2	6 @5
Tri-skets, No. 1	6 @15	6 @15
Tri-skets, No. 2	6 @13	6 @13
Steer Navel Ends	6 @4 1/2	6 @5
Cow Navel Ends	6 @3 1/2	3 @3 1/2
Fore Shanks	6 @4 1/2	6 @3 1/2
Hind Shanks	6 @3 1/2	6 @3
Rolls	6 @28	6 @28
Strip Loins, No. 1	6 @55	6 @55
Strip Loins, No. 2	6 @55	6 @55
Strip Loins, No. 3	6 @55	6 @55
Sirloin Butts, No. 1	6 @30	6 @30
Sirloin Butts, No. 2	6 @30	6 @30
Sirloin Butts, No. 3	6 @30	6 @30
Beef Tenderloins, No. 1	6 @65	6 @65
Beef Tenderloins, No. 2	6 @65	6 @65
Rump Butts	6 @20	28 @20
Flank Steaks	6 @10	6 @10
Boneless Chucks	6 @15	6 @15
Shoulder Clods	6 @15	6 @15
Hanging Tenderloins	6 @8	6 @8
Trimnings	6 @8	6 @8

Beef Product.		
Brains, per lb.	5 1/2 @8	5 @7
Hearts	2 1/2 @6	2 1/2 @6
Tongues	2 @30	2 @28
Sweetbreads	3 @35	24 @28
Ox-tail, per lb.	4 @7	4 @7
Fresh Tripe, plain	6 @5	6 @5
Fresh Tripe, H. C.	6 @5 1/2	6 @5
Livers	6 @10 1/2	7 @8
Kidneys, per lb.	6 @10 1/2	6 @8

Veal.		
Choice Carcass	19 @20	19 @20
Good Carcass	16 @18	17 @18
Good Saddles	22 @22	25 @28
Good Backs	7 @11	12 @14
Medium Backs	6 @8	5 @6

Veal Product.		
Brains, each	6 @8	6 @8
Sweetbreads	56 @60	45 @48
Calf Livers	25 @32	28 @32

Lamb.		
Choice Lambs	25 @26	20 @20
Medium Lambs	22 @24	16 @16
Choice Saddles	22 @24	16 @16
Medium Saddles	22 @24	16 @16
Choice Fores	22 @24	16 @16
Medium Fores	22 @24	16 @16
Lamb Fries, per lb.	22 @24	16 @16
Lamb Tongues, each	22 @24	16 @16
Lamb Kidneys, per lb.	22 @24	16 @16

Mutton.		
Heavy Sheep	15 @10	@8
Light Sheep	15 @16	@12
Heavy Saddles	15 @16	@10
Light Saddles	15 @16	@15
Heavy Fores	15 @16	@6
Light Fores	15 @16	@12
Mutton Legs	15 @16	@15
Mutton Loins	15 @16	@14
Mutton Stew	15 @16	@4
Sheep Tongues, each	15 @16	@7 1/2
Sheep Heads, each	15 @16	@10

Fresh Pork, Etc.		
Dressed Hogs	17 @17	@16 1/2
Pork Loins	17 @17	@26
Leaf Lard	17 @17	@12
Tenderloin	17 @17	@45
Spare Ribs	17 @17	@8 1/2
Butts	17 @17	@17 1/2
Hocks	17 @17	@12
Trimnings	17 @17	@9
Extra lean trimnings	17 @17	@14
Tails	17 @17	@8
Snouts	17 @17	@5
Pigs' Feet	17 @17	@4 1/2
Pigs' Heads	17 @17	@7
Blade Bones	17 @17	@9
Blade Meat	17 @17	@9
Cheek Meat	17 @17	@9
Hog Livers, per lb.	17 @17	4 1/2 @5
Neck Bones	17 @17	@3 1/2
Skinned Shoulders	17 @17	@13 1/2
Pork Hearts	17 @17	@5
Pork Kidneys, per lb.	17 @17	@4
Pork Tongues	17 @17	@18
Shin Bones	17 @17	@9
Tail Bones	17 @17	@8
Brains	17 @17	@8
Back fat	17 @17	@12
Hams	17 @17	@18
Calas	17 @17	@14
Bellies	17 @17	@24

## DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons	22 @
Country style sausage, fresh, in link	15 @
Country style sausage, fresh, in bulk	14 @
Country style sausage, smoked	17 @
Mixed sausage, fresh	13 @
Frankfurts in pork casings	13 @
Frankfurts in sheep casings	15 @
Bologna in beef bungs, choice	14 @
Bologna in beef middles, choice	14 @
Bologna in cloth, paraffined, choice	14 @
Liver sausage in hog bungs	16 @
Liver sausage in beef rounds	16 @
Head cheese	11 @
New England luncheon specialty	22 @
Liberty luncheon specialty	18 @
Mixed luncheon specialty	18 @
Tongue sausage	19 @
Blood sausage	14 @
Polish sausage	14 @
Sausage	14 @

## DRY SAUSAGE.

Cervelat, choice, in hog bungs	48 @
Cervelat, new condition, in hog bungs	16 @
Cervelat, new condition, in beef middles	15 @
Thuringer Cervelat	20 @
Farmer	24 @
Holsteiner	22 @
R. C. Salami, choice, in hog bungs	43 @
R. C. Salami, new condition	20 @
Milano salami, choice, in hog bungs	42 @
Frisches, choice, in hog middles	39 @
Genoa style salami	51 @
Peperoni	32 @
Mortadella, new condition	20 @
Capricola	48 @
Italian style hams	41 @
Virginia style hams	41 @

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	5.75
Large tins, 1 to crate	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	7.00
Large tins, 1 to crate	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate	6.50
Large tins, 1 to crate	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate	6.00
Large tins, 1 to crate	7.00

## SAUSAGE CASINGS.

(F. O. B. CHICAGO.)		
Beef rounds, domestic, per set	34 @	
Beef rounds, export, per set	38 1/2 @	
Beef middles, per set	1.25 @	
Beef bungs, No. 1, per piece	.29 @	
Beef bungs, No. 2, per piece	.19 @	
Beef weasands, No. 1, per piece	.17 @	
Beef weasands, No. 2, per piece	.09 1/2 @	
Beef bladders, small, per doz.	1.85 @	
Beef bladders, medium, per doz.	1.60 @	
Beef bladders, large, per doz.	1.50 @	
Hog casings, medium, f. o. b.	.90 @	
Hog middles, with cap, per set	.18 @	
Hog middles, without cap, per set	.16 @	
Hog bungs, export	.23 @	
Hog bungs, large	.14 @	
Hog bungs, medium	.08 @	
Hog bungs, narrow	.03 1/2 @	
Hog stomachs, per piece	.08 @	
Imported sheep casings, extra wide	15.00 @	
Imported sheep casings, medium wide	15.00 @	
Imported sheep casings, medium	15.00 @	

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	14.00 @
Honeycomb tripe, 200-lb. bbl.	16.00 @
Pocket honeycomb tripe, 200-lb. bbl.	18.00 @
Pork feet, 200-lb. barrel	14.00 @
Pork tongues, 200-lb. barrel	45.00 @
Lamb tongues, long cut, 200-lb. bbl.	45.00 @
Lamb tongues, short cut, 200-lb. bbl.	48.00 @

## CANNED MEATS.

	No. 1/2	No. 1	No. 2	No. 6
Corn beef	\$ 1.75	\$ 2.35	\$ 3.25	\$15.00
Roast beef	2.35	4.00	45.00	
Roast mutton	2.40	4.75	16.50	
Sliced dried beef	3.10	4.90		
Ox tongue, whole		17.50	56.00	
Lunch tongue	2.75	4.50	8.75	32.50
Corn beef hash	1.60		4.25	
Hamburger steaks with onions	1.50	2.35	4.25	
Vienna style sausage	1.15	2.25	4.15	
Veal loaf, medium size	2.00			
Chili con carne with, or without, beans		1.25		
Potted meats	.80			

## BARRELED PORK AND BEEF.

Mess pork, regular	24.00 @
Family back pork, 20 to 24 pieces	28.50 @
Family back pork, 35 to 45 pieces	27.50 @
Clear pork back, 40 to 50 pieces	24.50 @
Clear pork back, 50 to 60 pieces	23.00 @
Clear pork back, 20 to 35 pieces	22.00 @
Clear plate pork, 35 to 45 pieces	21.00 @
Bean pork	19.00 @
Brisket pork	23.00 @
Plate beef	13.50 @
Extra plate beef, 200-lb. barrels	15.00 @

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	19 @
Cartons, rolls or prints, 1 lb.	20 @
Cartons, rolls or prints, 2 1/2 lbs.	19 1/2 @
Shutters, 30 @ 60 lb. tubs	16 @
Nut Margarine, prints, 1 lb.	19 @

## DRY SALT MEATS.

Extra short clears	11 1/2 @
Extra short ribs	11 1/2 @

Short clear middles, 60 avg	11 1/2 @
Clear bellies, 14 @ 16 lbs.	13 1/2 @
Clear bellies, 18 @ 20 lbs.	13 @
Clear bellies, 20 @ 25 lbs.	12 @
Clear bellies, 25 @ 30 lbs.	11 1/2 @
Rib bellies, 20 @ 25 lbs.	12 @
Rib bellies, 25 @ 30 lbs.	11 1/2 @
Fat backs, 10 @ 12 lbs.	9 1/2 @
Fat backs, 12 @ 14 lbs.	10 1/2 @
Fat backs, 14 @ 16 lbs.	8 @
Regular plates	7 @
Butts	7 @

## WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14 @ 16 lbs.	25 1/2 @
Skinned hams, fancy, 16 @ 18 lbs.	28 @
Standard regular hams, 12 @ 16 lbs.	23 @
Picnics, 6 @ 8 lbs.	14 @
Breakfast bacon, fancy, 6 @ 8 lbs.	36 @
Standard bacon, 6 @ 8 lbs.	28 @
Standard bacon, 8 @ 12 lbs.	25 1/2 @
Standard bacon, 12 @ 14 lbs.	23 1/2 @
Standard bacon strips, 6 @ 7 lbs.	23 1/2 @

## FERTILIZERS.

	Per unit.
Ground dried blood	\$ 4.25 @ 4.35
Inground and crushed blood	4.00 @ 4.15
Concentrated tankage, ground	3.50 @ 3.75
Hoof meal	3.15 @ 3.25
Ground tankage, 10 to 11%	3.50 @ 3.65
Ground tankage, 6% to 9%	3.35 @ 3.40
Crushed and unground tankage	2.50 @ 3.25
Ground raw bone, per ton	34.00 @ 36.00
Ground steamed bone, per ton	28.00 @ 28.00
Unground steamed bone	20.00 @ 22.00
Unground bone tankage	18.00 @ 20.00

## HORNS, HOOF AND BONES.

	Per ton.
No. 1 horns	\$225.00 @ 250.00
No. 2 horns	175.00 @ 200.00
No. 3 horns	75.00 @ 125.00
Hoofs, black and stripped	32.50 @ 35.00
Hoofs, white	60.00 @ 70.00
Grinding hoofs	28.00 @ 30.00
Round shin bones, heavies	100.00 @ 110.00
Round shin bones, lights	80.00 @ 90.00
Flat shin bones, heavies	90.00 @ 95.00
Flat shin bones, lights	75.00 @ 80.00
Thigh bones, heavies	100.00 @ 115.00
Thigh bones, lights	80.00 @ 90.00
Skulls, jaws and knuckles	28.00 @ 30.00
Note—Foregoing horns, hoofs and bones must be assorted, free from grease, hard and clean.	

## LARD (Unrefined).

Prime, steam, cash	10.30 @
Prime, steam, loose	10.00 @
Lard, raw	10.50 @
Neutral lard	12 1/2 @ 13

## LARD (Refined).

Pure lard, kettle rendered, per lb., tes.	11 1/2 @ 11 1/2
Pure lard	11 1/2 @ 11 1/2
Compound	10 1/2 @ 11 1/2
Barrels, 1/4 c over tierces; half barrels, 1/4 c over tierces; tubs and pails, 10 to 50 lbs., 1/4 c to 1 c over tierces.	

## OLEO OIL AND STEARINE.

Oleo oil, extra	11 @ 11 1/2
Oleo stock	10 1/2 @ 10 1/2
Prime No. 2, oleo oil	9 1/2 @ 10
Prime No. 2, oleo stock	9 @ 9 1/2
No. 3 oleo oil	8 1/2 @ 9
Prime oleo stearine, edible	9 1/2 @ 9 1/2
No. 2 oleo stearine, edible	8 @ 8 1/2

## TALLOW AND GREASES.

Edible tallow	7 1/2 @ 8
Choice country tallow	7 @ 7 1/2
Packers, prime, loose tallow	7 @ 7 1/2
Packers, No. 1 loose, tallow	6 1/2 @ 7
Packers' No. 2 tallow	5 1/2 @ 6 1/2
White, choice grease	7 1/2 @ 7 1/2
White, "A" grease	7 @ 7 1/2
Yellow grease, 10 to 15 per cent acid	5 1/2 @ 6
Yellow grease, 15 to 30 per cent acid	5 1/2 @ 5 1/2
Brown grease	5 1/2 @ 5 1/2
Crackling grease	5 1/2 @ 5 1/2
Bone, naptha extracted	4 1/2 @ 5
House	5 1/2 @ 5 1/2

## VEGETABLE OILS.

Cottonseed oil—white, deodorized, in bbls.	12 @ 12 1/2
Yellow, deodorized, in bbls.	11 1/2 @ 12
P. S. Y., loose, Chicago	8 @ 8 1/2
P. S. Y., soap grade, loose	8 @ 8 1/2
Soap stock, bbls., concn., 65%, f. o. b. Texas	3 1/2 @ 3 1/2
Bakers' special cooking oil	13 1/2 @ 13 1/2
Linseed oil, loose, per gal.	73 @ 76
Corn oil, loose	8 @ 8 1/2
Soya bean oil, seller tank, f. o. b. coast, nom.	9 1/2 @ 10
Cocconut oil, seller tank, f. o. b. coast.	6 1/2 @ 7 1/2

## ANIMAL OILS.

Prime lard oil.....	13½ @ 13½
Extra winter strained lard oil.....	10½ @ 11½
Extra lard oil.....	10½ @ 10½
Extra No. 1 lard oil.....	9½ @ 10
No. 1 lard oil.....	9 @ 9½
No. 2 lard oil.....	8 @ 9
Pure neatsfoot oil.....	12½ @ 12½
Extra neatsfoot oil.....	9½ @ 10
No. 1 neatsfoot oil.....	9 @ 9½
Acidless tallow oil.....	9½ @ 10

# Retail Section

## MOTORCYCLES FOR RETAIL DELIVERY

### May Serve as Valuable Auxiliaries to Automobiles

(Written for The National Provisioner by Robert Falconer.)

The delivery problem of the meat retailer is no longer so simple as it was a score of years ago. Then it was largely a case of horses. Bicycles might be used to a very limited extent, but the horse-drawn vehicle was the standard. Now the retailer may choose between horses, bicycles, motorcycles, electric automobiles and gasoline automobiles.

Each kind of vehicle has its advantages and disadvantages. The kind that proves best for one retailer may not necessarily prove best for another. It is to a considerable extent a matter of personal judgment. The only way to be certain in any case is to keep very accurate records. The retailer who is now using horses and changes to motor vehicles without knowing to a cent what his horses cost him, will never be sure that motor vehicles are more economical. Hence the importance of keeping accurate cost records of delivery.

A retailer cannot be sure that he is keeping his costs down to the very lowest point unless he knows not only his own costs, but approximately what it will cost to use other vehicles, and their advantages and disadvantages. Most retailers know all the essential facts in regard to gasoline automobiles. They probably know good reasons why they should not use electric vehicles if they do not use them, or why they should if he does use them.

#### Motorcycle Delivery Advantage.

The one class of motorvehicle that has received least attention is the motorcycle. Yet for certain classes of work, this vehicle is giving very good service indeed and is giving it at a very low cost.

The principal disadvantage of the motorcycle is probably the fact that it is open. The driver is always exposed to the weather. There has not yet been found any satisfactory way of protecting him. This means that in bad weather this vehicle is, to say the least, not a pleasant one for the driver to use.

In a section of the country where there is much bad weather, it accordingly is not going to be an easy matter to find satisfactory drivers. On the other hand, in sections of the country where there is little very severe weather, this disadvantage is not so great.

Another fact in regard to the motorcycle that the meat retailer may be surprised to learn, is that a motorcycle equipped with a side car delivery box does not cost much less than a half-ton Ford truck. The saving in first cost will be somewhere between \$50 and \$150, depending upon the kind of delivery box used, and whether or not the Ford is equipped with a self starter, and of course the motorcycle cannot carry as heavy a load as

the Ford. The capacity of the motorcycle is considerably restricted.

These disadvantages would seem to be enough to put the motorcycle out of consideration altogether, yet we find jeweler, grocers, meat retailers, fish market men, bakers, etc., using motorcycles, and according to their own statements getting very satisfactory results from them.

Where the customers are close together the horse and wagon almost invariably proves most satisfactory. Where they are some distance apart, and a comparatively heavy load must be carried, the automobile is in a class by itself. Where the truck can carry a full load, and especially if it can bring a full load back, the motor truck is proving beyond a question of a doubt its economy up to distances of fifty miles.

#### Special Field for Motorcycles.

The motorcycle is virtually a pigmy automobile. Most of the rules that apply to the automobile also apply to the motorcycle. Being small, however, it does not require so much garage space. Being light it does not require so much oil and gasoline. Where the automobile makes from ten to fifteen miles on a gallon of gasoline, the motorcycle may be expected to make from thirty to fifty miles on that gallon. Only three tires are required for a motorcycle. These are smaller than automobile tires and consequently cheaper.

A greater average mileage may be expected from motorcycle tires. This shows up to still better advantage if the mileage is figured in dollars spent for tires, rather than in mileage per tire. Even though the motorcycle tires cost the same as automobile tires, and show no greater mileage per tire, the fact that only three are needed in a motorcycle would mean a saving of a third on the tires. It is the saving in operating expenses, then, that count in the case of the motorcycle.

In considering the motorcycle, however, the cost of the driver, the wages paid him must also be considered. If the amount of work that he can do in a day is less than he could do with an automobile, this difference must naturally be charged up against the operating costs of the motorcycle.

Yet when all these things are taken into consideration, if the meat retailer has work that is specially fitted to motorcycle service, that vehicle will show a real economy. It is largely a matter of load and distance.

#### Cycle Supplements Automobile.

As has been stated, the motorcycle is virtually a pigmy automobile. If loads no greater than the motorcycle can carry are carried in an automobile, that machine is not going to show the same economy that the motorcycle would show. On the

other hand, if the loads are heavy enough to load automobiles to full capacity, it is quite evident that it is not going to prove so great an economy, it may even prove an expense if motorcycles are used. There will have to be a larger number of drivers, there will be greater trouble in getting and holding drivers, and this additional expense is likely to consume more than all the economy effected by the individual motorcycles.

On the other hand, suppose that the meat retailer has a long route with customers far apart. It may be a run out into the country. The maximum load ever carried is no greater than a motorcycle can easily carry. It is an expensive route to cover, yet in order to hold the trade of these customers and to have them call at the store when they come to town, it is necessary to furnish a delivery to them.

Under such conditions, simply because the motorcycle is smaller and lighter than the automobile it will prove an economy. The driver could do no more work with a car. He might not be able to cover the distance so quickly. The motorcycle under these conditions might show a saving of as much as 25 to 50 per cent in the cost of delivering.

The motorcycle is as fast as the automobile, can go as far, but cannot replace either automobiles or horses for work these are fitted to do. It may, however, prove effective in building up routes that later can be handled economically by automobiles, just as automobiles may serve to help build up routes that later it may be advisable to handle with horses.

It is largely a matter of capacity and the load that will have to be carried. Of course in the case of the motorcycle also there is the case of the drivers. If too much trouble is experienced in getting them, then all other economies may go by the board. If they can be secured, then the economies become real.

In the end it is a matter that the meat retailer will have to work out for himself. It is just as easy to be too optimistic in regard to the motorcycle as it is to be too conservative. There is a certain class of work that it is possible to do with very great economy with the motorcycle. The major part of the delivering work that the established and successful meat retailer is doing cannot be done with the motorcycle. Yet this does not preclude its consideration for work for which it is fitted.

#### LOCAL AND PERSONAL.

D. Buch has opened a meat market at Herman, Nebr.

Albert Nelson has sold his meat market to Frank Thomas.

E. H. Kirian will open a meat market at Lynden, Wash.

Grant Jefferies has purchased the meat market at Neligh, Nebr.

Fred Zimmerman will shortly open a meat market at Lyons, Ia.

B. A. Smith has succeeded Schoeppe & Smith in his meat market at Fayette, Ia.

Buehler Bros. have opened a meat market at 33rd and North avenue, Milwaukee, Wis.

The meat market of Blaylock & Ware, Greenwood, Ark., was recently destroyed by fire.

E. J. Bettach and Gust. Popelack have purchased the meat market of Barney Bettach at Blooming Prairie, Minn.



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Sole American Agents

**H. BOKER & CO., Inc., NEW YORK, N. Y.**

E. E. Fritz has opened a meat market at Elk, Wash.

John Trim has purchased the Miller meat market at Albion, Mich.

H. A. Beckman will manage the Public market at Hutchinson, Kans.

The Fay meat market, Mackay, Idaho, was recently destroyed by fire.

E. Wilkes has engaged in the meat and grocery business at Parkrose, Ore.

John Slippel has opened a meat market in the Muth building, Plymouth, Wis.

M. R. Jacobs has sold his meat and grocery business at East San Diego, Cal.

Rue Nielsen and Art Prows will shortly open a meat market at Salina, Utah.

Fred Rosenheaver has purchased the old Cy Leland meat market at Troy, Kans.

Weed & Newsom have purchased the Yerton meat market at St. Francis, Kans.

Frank Agnew has purchased the meat market of James Coil at Middletown, Ill.

Many improvements have been added to the Levi meat market at Corsicana, Tex.

Neal Daugherty has purchased the meat market of Frank Melvin at La Harpe, Ill.

Roy Goodman will add a meat department to his grocery business at Lodi, Cal.

G. A. Neal has purchased the meat market of H. G. Eigenberg at Holstein, Nebr.

H. I. Wood has opened a meat market at 2112 Macdonald avenue, Richmond, Cal.

The meat market of Steinmann Bros., Yoakum, Tex., was recently destroyed by fire.

Gosnell & Richards have opened a meat market at 814 Main street, Stillwater, Okla.

E. C. Hoffman & Sons have purchased the meat market of Miller Bros. at Caney, Kans.

Cecil Calvert and Geo. Stewart have purchased the Myton market at Myton, Utah.

Antonio B. Merlo has opened the East Monroe meat market and grocery at Heroin, Ill.

Wilbur Roberts has purchased the meat market of Orris Bros. & Cattell at Denison, Ia.

Sam Pellegrini has opened a new meat market at 812 Illinois avenue, Murphysboro, Ill.

The new Grand Central market, Everett, Wash., was recently opened for business.

W. J. Wormet has purchased the meat market at Birchwood, Wis., from Ed. Danielson.

Ernest Dean has sold the Palace market at Lynden, Wash., to Chas. De Jong and John Berger.

The City Cash market, Fort Morgan,

Colo., has been purchased by Charles Schweikhardt.

V. A. Cerveney has purchased the City meat market, Greenleaf, Kans., from Henry Peterson.

C. J. Riem has opened the Imperial market at Portland, Ore., located at 917 Union avenue, N.

G. A. Porter has purchased the Independent meat market at Minot, N. D., from A. F. Nitsch.

Willis Apple has leased the meat market of the People's Co-operative store at North Baltimore, Ohio.

Howard Hockett and Charles Williams have purchased the meat market of Jake Hanzel at Memphis, Mo.

James M. Taylor has opened a meat market in the Moss building on Main street at Williamsburg, Ky.

Frank Dreymiller has purchased the Hampshire meat market at Hampshire, Ill., from Menz & Hemmens.

J. M. Harmon has opened a fresh meat market in connection with his store on Walnut street, Danville, Ky.

I. G. Keeler has purchased the Cash meat market on Market square, Brownsville, Tex., from Geo. Desha.

It is reported that M. Brozik will install a meat market at Janesville, Minn., a branch of his market at Waseca.

Charles Ginnicks has sold his grocery and meat market at Sullivan, Ind., to E. H. and R. A. Duffer and W. G. Shepherd.

The Central market, 417 Genesee avenue, Saginaw, Mich., owned by Samuel Schwinck, was recently opened for business.

Many improvements are being added to the New Standard market at Seattle, Wash. This market is owned by William Guthmuller.

Steiner Central Meat Market, Inc., Wilmington, Del., has recently been incorporated. Incorporators: T. L. Croteau, S. E. Dill and F. I. Letty.

The meat business of Kramer & Feldman, Manhattan, N. Y., was recently incorporated. Incorporators: H. Kramer, B. Feldman and N. Weiss.

Ed Stucky, formerly engaged in the meat market at Prairie du Chien, contemplates starting a meat market in the Tesar building, Wauzeka, Wis.

The Mayer Meat Co., Middletown, O., has purchased the meat store of A. Pratt & Son on Charles street. Many improvements will be added to the business.

The Public Market Co. has added another meat market to its chain of retail stores, the new market being located at 809 Ohio avenue, Wichita Falls, Tex.

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# New York Section

Mr. and Mrs. George Kramer are on a vacation, motoring through the Catskill Mountains.

B. J. Dolan, of Nelson Morris' office, and J. Bolin, egg inspector, Morris & Company, Chicago, have been in New York this week.

D. A. Wagner, assistant district superintendent, Cudahy Packing Company, New York, is enjoying a vacation motoring through New York state.

Howard Wilcox of the sausage department, Morris & Company, Chicago, who has returned from a trip to Montreal, will remain in New York for a while.

Mr. and Mrs. Albert Rosen and Mr. and Mrs. Charles Grismer of Brooklyn with Mr. and Mrs. John Smith of Troy, N. Y., have been on a motor trip to Lake Placid and surrounding country.

H. DeHesselle, of Chungking Import S. A., Zurich, Switzerland, arrived in New York this week and will visit Boston and Chicago before returning home. This is the largest and best known casing firm in China.

Harry I. Hoffman, of the J. S. Hoffman Co., Inc., was a two-day visitor at their New York plant this week. That's why the south side of Franklin street was sunlit, while the north side was dark and gloomy.

Prices realized on Swift & Company's sales of carcass beef in New York City for week ending August 26, 1922, on shipments sold out, ranged from 8.50 cents to 18.50 cents per pound, and averaged 14.86 cents per pound.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending August 26, 1922: Meat—Manhattan, 3,208½ lbs.; Brooklyn, 11 lbs.; Bronx, 1,575 lbs.; Queens, 13 lbs.; total, 4,807½ lbs. Fish—Manhattan, 192 lbs.; Brooklyn, 47 lbs.; total, 239 lbs. Poultry and game—Manhattan, 1,680 lbs.

## EASTERN MEAT TRADE CONDITIONS.

Meat trade conditions for the week at New York, Philadelphia and Boston are reviewed by the United States Bureau of Agricultural Economics as follows:

Demand for all classes of fresh meat has been limited, but prices show uneven tendencies. Cars were running 24 to 48 hours late, but supplies were ample. The holiday on next Monday will have a tendency to restrict retailers' purchases, while wholesalers have endeavored to make a good clearance rather than carry stock over until Tuesday.

Receipts of steers were about the same

as last week, with all grades represented. Bulk of receipts were medium and good grades. The supply of cows was generally light consisting mostly of medium and common grade, of which there was a fluctuating demand. Prices were a factor which influenced the buyers to take cows and poorer grade steers in preference to good and choice steers. Compared with last Friday, Boston is steady on good steers, with poorer grades weak to lower, and cows 50c to \$1 higher. New York is unevenly 50c to \$2 lower on steers, with cows about steady, and Philadelphia steady to 50c lower on both classes. Receipts of bulls were light and prices generally firm to higher. At New York the shortage was offset to some extent by liberal purchases of boneless bull meat in the West. Koshier beef trade has been fairly active at steady to stronger prices.

Receipts of veal, which were fairly liberal, consisted for the most part of medium and common heavyweight kind and size. Good and choice light and medium weight were scarce and in good demand, the market on these ruling firm to \$1 higher. Heavy veal was weak and \$1 to \$2 lower at New York and Philadelphia and barely steady at Boston.

Fairly steady prices were maintained on good and choice grades of lamb, while other grades were weak and unsettled, with a wide price range. Better grades were relatively scarce, while receipts were normal. Some cars at Boston arrived out of condition. Compared with last Friday, Boston is about steady, New York and Philadelphia steady to \$1 lower.

Little change was noticeable from last week in the mutton market. Receipts were moderate with a scarcity of desirable light weight kind of good quality, which was fair, except for extremely heavy weights which were slow sellers.

Receipts of fresh pork were lighter last week at Boston and New York, with some increase at Philadelphia. Light loins were scarce, but prices showed little change, while heavier averages of frozen loins were weak at uneven prices due to an uneven demand. Some loins were put into the freezers in order to make a cleanup. Compared with last Friday, loins are about steady, with picnics 50c lower at Boston, loins steady to \$2 higher at New York, and \$1 to \$2 lower at Philadelphia, other cuts steady to \$1 lower.

Boston is closing firm on good beef and lamb, steady on pork, weak on mutton and veal. There will be a good cleanup on better grades of beef, veal, lamb, mutton and light pork, with a slow cleanup on lower grade of heavy pork. New York is closing steady on beef, veal, mutton and light pork loins, better grades of lamb strong, other grades steady, heavy pork loins barely steady. All classes will be cleaned up. Philadelphia is closing steady on lamb, mutton and good veal. Beef, pork and poorer grades of veal are closing weak. There will probably be a cleanup of all classes.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Markets at Chicago and three Eastern markets on Thursday, August 31, 1922, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef—</b>				
<b>STEERS:</b>				
Choice	\$16.00@16.50	\$15.50@	\$17.00@17.50	\$16.00@16.50
Good	15.00@16.00	15.00@15.50	16.00@17.00	15.00@16.00
Medium	13.50@14.50	12.00@14.00	11.00@15.00	11.00@14.00
Common	9.00@11.00	10.00@12.00	8.50@10.00	8.00@10.00
<b>COWS:</b>				
Good	11.00@12.00	10.00@11.00	11.00@12.50	9.00@10.00
Medium	9.50@10.00	9.00@10.00	9.00@10.00	8.00@9.00
Common	7.00@9.50	8.00@9.00	8.00@9.00	7.00@8.00
<b>BULLS:</b>				
Good	@	10.00@	@	@
Medium	@	8.00@9.00	@	@
Common	6.25@6.50	6.00@7.00	@	6.00@
<b>Fresh Veal—</b>				
Choice	19.00@21.00	@	19.00@22.00	@
Good	17.00@18.00	@	15.00@18.00	18.00@20.00
Medium	13.00@15.00	12.00@14.00	13.00@14.00	14.00@16.00
Common	10.00@12.00	10.00@12.00	12.00@13.00	10.00@13.00
<b>Fresh Lamb and Mutton—</b>				
<b>LAMBS:</b>				
Choice	26.00@27.00	26.00@27.00	26.00@28.00	28.00@30.00
Good	24.00@25.00	24.00@26.00	23.00@24.00	26.00@27.00
Medium	21.00@23.00	22.00@24.00	22.00@23.00	23.00@25.00
Common	15.00@18.00	15.00@18.00	14.00@22.00	16.00@20.00
<b>YEARLINGS:</b>				
Good	@	@	@	@
Medium	@	@	@	@
Common	@	@	@	@
<b>MUTTON:</b>				
Good	14.00@15.00	13.00@15.00	13.00@15.50	18.00@
Medium	10.00@12.00	10.00@12.00	12.00@13.00	15.00@16.00
Common	6.00@8.00	8.00@10.00	8.00@11.00	11.00@12.00
<b>Fresh Pork Cuts—</b>				
<b>LOINS:</b>				
8-10 lbs. average	26.00@27.00	24.00@25.00	24.00@26.00	23.00@25.00
10-12 lbs. average	23.00@25.00	23.00@24.00	21.00@24.00	22.00@24.00
12-14 lbs. average	20.00@21.00	20.00@22.00	18.00@21.00	19.00@20.00
14-16 lbs. average	18.00@19.00	17.00@19.00	16.00@18.00	17.00@18.00
16 lbs. over	15.00@16.00	14.00@16.00	14.00@15.00	16.00@17.00
<b>SHOULDERS:</b>				
Plain	@	@	@	@
Skinned	13.50@14.50	@	15.00@16.00	14.00@15.00
<b>PICNICS:</b>				
4-6 lbs. average	12.00@12.50	14.00@14.50	12.50@15.00	13.00@14.00
6-8 lbs. average	11.00@11.50	13.00@14.00	@	12.00@13.00
<b>BUTTS:</b>				
Boneless	@	@	@	@
Boston style	16.00@17.50	@	17.00@18.00	17.00@18.00

\*Veal prices include "hide on" at Chicago and New York.



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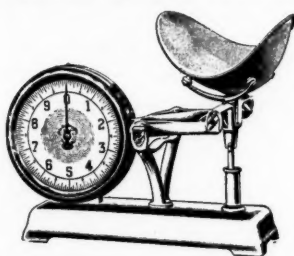
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### RETAILERS GET TOGETHER.

The general get-together meeting of the officers of the various branches of the United Master Butchers and the retail members of the meat councils of Greater New York, planned by State President Charles F. Glatz, during his visit to New York this week, and held on Tuesday evening, proved a great success. Judging from the enthusiasm and interest displayed in the various subjects discussed much good will result for the master butchers' organization at large, and especially in an increase in its membership.

In his opening remarks, President Glatz reviewed the history of the organization from its formation by a few loyal workers to its present size, the outcome of which were meat councils, branches all over the country, state and national conventions which resulted in much good to the trade at large. In his sincere manner he dwelt upon the necessity of brotherly love between members and non-members, and of increased membership among the latter, especially among those who would be benefited by the educational advantages of the association.

Among the subjects discussed and to be taken up at the various branch meetings were publicity and advertising of the organization—"making a noise," as it were, to attract non-members, so they would learn the advantages to be gained by membership, as many butchers, through

a lack of business knowledge in computing selling costs and selling at a loss were dropping out.

Another subject for discussion at the various branches was the revival of the board of governors, which had been abandoned some time ago. It was thought that a revival of this committee might stimulate interest among the branches and bring them closer together, and one of its duties would be considering grievances to be brought up before the meat councils.

The question of secrecy in conventions was discussed, and it was decided that the action taken at the national convention in Milwaukee seemed to meet with general approval.

The matter of the expense to the local branches sending delegates to the state convention was taken up and it was suggested that as a large percentage of the attendance was from Greater New York it might be desirable to hold such conventions nearer New York City. But there were objections to this on the ground that delegates visiting other cities were given an opportunity to learn their business methods and to show the advantages to be gained. An illustration was the visit to the Dold plant during the last state convention in Buffalo, in which the delegates saw the fair manner of boxing loins at this establishment.

A suggestion was made that as most of

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the branches held two meetings a month, the first should be a regular branch meeting and the second an inter-branch one, in order to give the members an opportunity to become better acquainted, gaining knowledge by discussions and stimulating interest and enthusiasm in the organization.

It was demonstrated by actual figures that the 25% overhead estimated by the government, taking the average retailer's business of two thousand pounds a week, and giving the butcher a weekly salary of \$40, was insufficient to cover current expenses.

In addition to President Glatz, there were present Messrs. Grimm, Goldschmidt, Loeb and Charles and William Kramer of Ye Olde New York Branch; Schmelzer, Beck and Collette, of Washington Heights; Schumacher and Bauer, of the Bronx, and Harrison, Selke, VanGelder and Bender, of the Eastern District, Brooklyn.



# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, good to prime	8.60@9.20
Cows, common to choice	1.25@5.50
Bulls, common to choice	4.25@5.75

## LIVE CALVES.

Calves, veals, prime, per 100 lbs.	13.50@14.00
Calves, veals, common to medium	9.00@12.00
Calves, veals, culls, per 100 lbs.	7.00@ 8.50

## LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.	14.25@14.50
Sheep, ewes, prime, 100 lbs.	6.25@ 6.50
Sheep, ewes, common to good, per 100 lbs	3.50@ 6.00
Sheep, wethers	6.50@ 7.50

## LIVE HOGS.

Hogs, heavy	10 1/4 @ 10 1/2
Hogs, medium	10 1/2 @ 10 3/4
Hogs, 140 lbs.	10 1/2 @ 10 3/4
Pigs, under 70 lbs.	10 @ 10 1/4
Roughs	7 1/2 @ 8

## DRESSED BEEF.

### CITY DRESSED.

Choice, native, heavy	@ 18 1/2
Choice, native, light	@ 18
Native, common to fair	@ 17

### WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	16 1/2 @ 17 1/2
Native steers, 600@800 lbs.	@ 16
Native choice yearlings, 400@600 lbs.	17 1/2 @ 18
Western steers, 600@800 lbs.	13 @ 15
Texas steers, 400@600 lbs.	9 @ 12
Good to choice heifers	15 1/2 @ 16 1/2
Choice cows	@ 12
Common to fair cows	9 @ 11
Fresh bologna bulls	6 @ 7

## BEEF CUTS.

	Western.	City.
No. 1 ribs	@ 22 23	@ 24
No. 2 ribs	@ 16	@ 22
No. 3 ribs	@ 12 20	@ 21
No. 1 loins	@ 28 29	@ 31
No. 2 loins	@ 20 27	@ 28
No. 3 loins	@ 13 25	@ 26
No. 1 hides and ribs	22 @ 23	23 @ 25
No. 2 hides and ribs	21 @ 22	22 @ 22 1/2
No. 3 hides and ribs	14 @ 16	20 @ 21 1/2
No. 1 rounds	@ 13	@ 16
No. 2 rounds	@ 11	@ 15
No. 3 rounds	@ 9	@ 14
No. 1 chucks	@ 12	@ 13
No. 2 chucks	@ 8 11	@ 12
No. 3 chucks	@ 5	@ 10
Bolognas	@ 6	7 1/2 @ 8 1/2
Rolls, reg., 6@8 lbs. avg.	22 @ 23	@ 23
Rolls, reg., 4@6 lbs. avg.	17 @ 18	@ 18
Tenderloins, 4@5 lbs. avg.	60 @ 70	@ 70
Tenderloins, 5@6 lbs. avg.	80 @ 90	@ 90
Shoulder clods	10 @ 11	@ 11

## DRESSED CALVES.

Veals, city dressed, good to prime, per lb.	@ 30
Veals, country dressed, per lb.	@ 23
Western calves, choice	@ 23
Western calves, fair to good	@ 20
Grassers and buttermilks	@ 15

## DRESSED HOGS.

Hogs, heavy	@ 15 1/2
Hogs, 180 lbs.	@ 15 1/2
Hogs, 160 lbs.	@ 16 1/2
Hogs, 140 lbs.	@ 16 1/2
Pigs, 80 lbs.	@ 16 1/2

## DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	@ 26
Lambs, poor to good	@ 25
Sheep, choice	@ 17
Sheep, medium to good	@ 15
Sheep, culls	@ 8

## SMOKED MEATS.

Hams, 8@10 lbs. avg.	22 @ 23
Hams, 10 @ 12 lbs. avg.	22 @ 23
Hams, 12@14 lbs. avg.	22 @ 23
Picnics, 4@6 lbs. avg.	16 @ 17
Picnics, 6@8 avg., per lb.	15 1/2 @ 16
Rollettes, 6@8 avg., per lb.	18 1/2 @ 19
Beef tongue, light	35 @ 40
Beef tongue, heavy	43 @ 45
Bacon, boneless, Western	25 @ 26
Bacon, boneless, city	25 @ 26
Pickled bellies, 10@12 lbs. avg.	17 @ 18

## FRESH PORK CUTS.

Fresh pork loins, Western, 10@12 lbs. avg.	@ 26
Frozen pork loins, 10@12 lbs. avg.	@ 23
Fresh pork tenderloins	48 @ 50
Frozen pork tenderloins	45 @ 48
Shoulders, city, 10@12 lbs. avg.	16 @ 17
Shoulders, Western, 10@12 lbs. avg.	16 @ 17
Butts, boneless, Western	22 @ 23
Butts, regular, Western	19 @ 20
Fresh hams, city, 8@10 lbs. avg.	23 @ 24
Fresh hams, Western, 10@12 lbs. avg.	22 @ 23
Fresh picnic hams, Western, 6@8 lbs. avg.	@ 15
Extra lean pork trimmings	@ 17
Regular pork trimmings 50% lean	@ 10
Fresh spare ribs	10 1/2 @ 12
Raw leaf lard	@ 14

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.	125.00@135.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	100.00@110.00
Black hoofs, per ton	45.00@ 50.00
Stripped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	80.00@ 90.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.	110.00@125.00
Horns, avg. 7 1/4 oz. and over, No. 1s.	225.00@275.00
Horns, avg. 7 1/4 oz. and over, No. 2s.	175.00@200.00
Horns, avg. 7 1/4 oz. and over, No. 3s.	100.00@150.00

## FANCY MEATS.

Fresh steer tongues, L.C., trim'd	@ 40c	a pound
Fresh steer tongues, untrimmed	@ 37	a pound
Calves, heads, scalded	@ 65c	a piece
Sweetbreads, veal	@ 75c	a pair
Sweetbreads, beef	@ 40c	a pound
Beef kidneys	@ 16c	a pound
Mutton kidneys	@ 6c	each
Livers, beef	@ 14c	a pound
Oxtails	@ 10c	a pound
Hearts, beef	@ 8	a pound
Beef hanging tenders	@ 13c	a pound
Lamb fries	@ 10c	a pair

## BUTCHER'S FAT.

Ordinary shop fat	@ 3
Breast fat	@ 4
Edible suet	@ 5
Inedible suet	@ 4
Shop bones, per cwt.	20 @ 25

## SPICES.

	Whole.	Ground.
Pepper, Sing., white	14	17
Pepper, Sing., black	10 1/2	13 1/2
Pepper, red	36	40
Allspice	5 1/2	8 1/2
Cinnamon	11 1/2	15 1/2
Coriander	8	11
Cloves	33	38
Ginger	12	15
Mace	51	56

## CURING MATERIALS.

In lots of less than 25 bbls.	Bbls.	Double bags.
Double refined salt-petre, gran.	6 1/2	6 1/2
Double refined salt-petre, small crystal.	7 1/2	7 1/2
Double refined nitrate soda, gran.	4 1/2	4 1/2
Double refined nitrate soda, crystals	5 1/2	5 1/2
In 25-bbl. lots:		
Double refined salt-petre, gran.	6 1/2	6 1/2
Double refined salt-petre, small crystals.	7 1/2	7 1/2
Double refined nitrate soda, gran.	4 1/2	4 1/2
Double refined nitrate soda, crystals	5 1/2	5 1/2
In carloads:		
Double refined nitrate of soda, gran.	4 1/2	4 1/2
Double refined nitrate of soda, crystals.	5 1/2	5 1/2

## GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 lbs.
Prime No. 1 veals	2.1	2.40	2.80	3.15	3.65
Prime No. 2 veals	1.9	2.20	2.55	2.90	3.40
Buttermilk No. 1	1.18	2.10	2.55	2.90	...
Buttermilk No. 2	1.16	1.90	2.35	2.70	...
Branded, grubby	1.14	1.85	1.85	2.05	2.25
No. 3	...	...	...	...	...

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 60 to 65 lbs. to dozen, lb.	28 @ 30
Western, 48 to 54 lbs. to dozen, lb.	28 @ 29
Western, 43 to 47 lbs. to dozen, lb.	26 @ 27
Western, 36 to 42 lbs. to dozen, lb.	24 @ 25
Western, 30 to 35 lbs. to dozen, lb.	22 @ 23
Western, under 30 lbs. to dozen, lb.	21 @ 22

### Fowls—Fresh—dry packed, corn fed—12 to box.

Western, 60 to 65 lbs. to dozen, lb.	27 @ 28
Western, 48 to 54 lbs. to dozen, lb.	27 @ 28
Western, 43 to 47 lbs. to dozen, lb.	25 @ 26
Western, 36 to 42 lbs. to dozen, lb.	23 @ 24
Western, 30 to 35 lbs. to dozen, lb.	21 @ 22
Western, under 30 lbs. to dozen, lb.	20 @ 21

### Fowls—Fresh—dry packed, corn fed—barrels.

Western, dry packed, 5 lbs. and over, lb.	26 @ 28
Western, dry packed, 4 1/2 lbs. each, lb.	26 @ 28
Western, dry packed, 3 1/2 lbs. each, lb.	23 @ 25
Western, dry packed, 3 lbs. and under, lb.	20 @ 21

### Old Cocks—Fresh—dry packed—boxes or bbls.

Western, dry pickled, boxes	16 @ 17
Western, scalded, barrels	15 @ 17

### Ducks, Long Island

	@ 25
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### Squabs—

White, 11 to 12 lbs. to doz., per doz.	\$7.50@8.25
White, 8 to 10 lbs. to doz., per doz.	5.25@7.00
Dark, per doz.	2.50@3.04

## LIVE POULTRY.

Fowls, via express	26 @ 27
Spring broilers, colored, large, via express	27 @ 28
Old roosters	16 @ 16
Ducks, via express	24 @ 25
Turkeys, via express	25 @ 25
Geese, via express	20 @ 22
Pigeons, per pair	25 @ 30
Guineas, per pair	20 @ 70

## BUTTER.

Creamery (92 score)	36 1/2 @ 37
Creamery (higher scoring lots)	37 1/2 @ 38
Creamery, firsts	34 @ 36
Creamery, seconds	30 1/2 @ 31 1/2
Creamery, lower grades	@ 30

## EGGS.

Fresh gathered, extras, per doz.	34 @ 36
Fresh gathered, extra firsts	31 @ 33
Fresh gathered, first	27 @ 30
Fresh gathered, checks, fair to choice, dry	18 @ 19
Fresh gathered, dirties, No. 1	20 @ 21

## FERTILIZER MARKETS.

### BASIS NEW YORK DELIVERY.

Bone meal, steamed, 3 and 50, per ton	33.00@35.00
Bone meal, raw, per ton	40.00@42.00
Dried blood, high grade	4.25@ 4.50
Nitrate of soda—spot	2.35@ 2.40
Bone black, discard, sugar house del., New York, per ton del'd N. Y., nom.	16.00@20.00
Ground tankage, N. Y., 9 to 12 per cent ammonia	4.30@ 4.50
Fish scrap, dried, 11 per cent ammonia and 15 per cent bone phosphate, delivered, Baltimore	3.90@ 4.00
Foreign fish guano, testing 13@14 per cent ammonia and about 10 per cent B. Phos. lime	@ 4.45
Wet, acidulated, 7 per cent ammonia per ton, f.o.b. factory (35c per unit available phos. acid)	2.75 and .50
Sulphate ammonia, for shipment, per 100 lbs. guar., 25 per cent in bags, f.o.b. works	3.30@ 3.40
Muriate of potash, 80-85%, per unit K <sub>2</sub> O	.65@ .70
Sulphate of potash, 90-95%, per unit K <sub>2</sub> O	@ .90

## BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of August 19 to August 25, 1922:

	19.	21.	22.	August	23.	24.	25.
Chicago	34 1/2	34 1/2	34 1/2	34	34	34 1/2	34 1/2
New York	36	36	36	36	36 1/2	36 1/2	36 1/2
Boston	36 1/2	36 1/2	36 1/2	36 1/2	36 1/2	36 1/2	36 1/2
Phila.	37	37	36 1/2	36 1/2	37	37 1/2	37 1/2

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	19.	21.	22.	August	23.	24.	25.
	34 1/2	34 1/2	34 1/2	33 1/2	33 1/2	34 1/2	34 1/2

### Receipts of butter by cities, tubs:

	This week.	Last week.	Last year.	Since Jan. 1, 1922.
Chicago	36,893	36,985	43,700	2,048,041
New York	52,704	41,050	53,936	2,357,152
Boston	23,238	15,647	17,134	862,453
Phila.	10,957	9,747	13,246	618,448

Total 123,792 103,129 128,076 5,886,094 4,804,237

### Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand Aug. 25.	Cor. day of week.
Chicago	189,238	131,681	27,942,506	26,684,014
New York	100,100	60,990	17,875,253	13,924,756
Boston	52,553	104,120	13,319,591	11,265,813
Phila.	23,680	97,400	4,290,638	3,590,395
Total	345,571	394,281	63,425,991	55,464,978

